



Butter milk panna cotta with raspberries

For the Panna Cotta

- 1.5 gelatine leaves
- 65ml milk
- 125ml buttermilk or cream if you can't get buttermilk
- 25g caster sugar
- ½ tsp vanilla extract

For the compote

- 125g fresh or frozen raspberries
- 25g caster sugar

Method

For the Panna Cotta

- Soak the gelatine leaves in cold water for five minutes. Put the milk, buttermilk, vanilla and pod and sugar into a saucepan and heat gently.
- Remove the soaked gelatine from the water, squeeze out any excess water and stir into the cream and milk mixture.
- Pass the mixture into a jug. Then divide the mixture between glassware of your choice and chill in the fridge for 2-3 hours, or until set.

For the Raspberry compote

- Place the berries and sugar into a heavy-based saucepan and heat for 15 minutes, or until the mixture is soft and syrupy.
- To serve, remove the Panna Cotta from the fridge and garnish with the compote, brilliantly paired with homemade shortbread.

Happy Cooking

Dan x