

Panna Cotta

Silky smooth raspberry panna cotta recipe with vanilla. Italian dessert made with cream, gelatin & topped with fresh raspberry sauce. Gluten-free!

15 min

PREP

15 min

COOK

30 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 cup whipped cream
- 8 tbsp granulated sugar
- 1 vanilla pod
- 8 g gelatin sheet
- 1 cup water
- 250 g raspberry
- 3 tbsp fresh lemon juice

Instructions

- 1 Prepare the gelatin**

Place 8g gelatin in a small bowl and add 8 tablespoons cold water. Let soak for 10 minutes until the gelatin softens and swells completely.
- 2 Prepare the cream mixture**

Pour 2 cups heavy cream into a medium saucepan. Split 1 vanilla bean lengthwise with a knife and scrape out the black seeds with the knife tip. Add both the seeds and the empty pod to the cream.
- 3** Add 8 tablespoons sugar to the cream mixture and place the saucepan over medium-low heat. Heat gently, stirring occasionally, until the mixture reaches 70-75°C (158-167°F) and steam begins to rise, about 8-10 minutes. Do not let it boil.
- 4** Remove the saucepan from heat and discard the vanilla pod. Squeeze the softened gelatin to remove excess water, then add it to the hot cream mixture. Whisk vigorously for 1-2 minutes until the gelatin completely dissolves and no lumps remain.

- 5 Strain the mixture through a fine-mesh sieve into a bowl to remove any undissolved gelatin pieces. Let cool for 10 minutes, stirring occasionally to prevent a skin from forming.
- 6 Divide the mixture evenly among four 4-ounce ramekins or glasses, filling each about 3/4 full. Cover with plastic wrap and refrigerate for at least 4 hours or overnight until completely set and firm to the touch.
- 7 **Make raspberry sauce**

Combine 250g fresh raspberries, 3 tablespoons sugar, and juice from 1 lemon in a food processor. Pulse 10-15 times until the mixture forms a chunky puree with some berry pieces remaining.
- 8 Press the raspberry mixture through a fine-mesh sieve into a small saucepan, using the back of a spoon to extract as much liquid as possible while leaving the seeds behind. Heat over low heat for 3-4 minutes, stirring constantly, until the sugar dissolves completely.
- 9 Remove the sauce from heat and let cool to room temperature, about 15 minutes. The sauce should coat the back of a spoon when ready.
- 10 **Serve**

Spoon 2-3 tablespoons of raspberry sauce over each chilled panna cotta just before serving. Serve immediately while the panna cotta is cold and the sauce is at room temperature.

Tips

Use the highest quality ingredients possible - fresh heavy cream with high fat content and real vanilla beans will make a noticeable difference in flavor and texture.

Always bloom gelatin sheets in cold water for 10-15 minutes until they become soft and pliable. Squeeze gently to remove excess water before adding to warm cream.

Never let the cream mixture boil, as this can cause the proteins to curdle and create an unpleasant texture. Heat gently until steam rises and the mixture is hot to touch.

Moisten your serving glasses or molds with cold water before adding the mixture - this helps prevent sticking and makes unmolding easier if desired.

Strain the raspberry sauce through a fine-mesh sieve to remove seeds for a completely smooth texture, or leave some seeds for added texture and visual appeal.

For perfectly angled panna cotta, lean the glasses against a rolled towel in the refrigerator while they set to create an elegant sloped presentation.

Test the consistency by placing a small spoonful on a chilled plate - it should hold its shape but still have a slight wobble when gently shaken.

Allow panna cotta to come to room temperature for 5-10 minutes before serving to achieve the optimal creamy texture.