

Panna Cotta Tatlısı

Silky vanilla panna cotta with raspberry sauce - an elegant Italian dessert made with cream, gelatin, and fresh raspberries. Ready in 6 hours.

15	15	30	4	Easy
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Panna Cotta Tatlısı

Malzemeler

- 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

Yapılışı

- 1 Prepare the gelatin**

Place 8g gelatin in a small bowl and cover with cold water. Let stand for 10-15 minutes until the gelatin sheets are completely soft and pliable.
- 2 Heat the cream mixture**

Pour 2 cups heavy cream into a medium saucepan. Add 8 tablespoons sugar and place over medium-low heat.
- 3** Split 1 vanilla bean lengthwise with a knife and scrape the seeds into the cream. Add the empty pod to the saucepan as well.
- 4** Heat the mixture for 8-10 minutes, stirring occasionally, until the sugar completely dissolves and the cream is steaming hot but not boiling (about 80°C/175°F).
- 5 Dissolve the gelatin**

Remove the saucepan from heat and discard the vanilla pod. Squeeze excess water from the softened gelatin and whisk it into the hot cream until completely dissolved, about 1 minute.
- 6** Strain the mixture through a fine-mesh sieve into a large bowl to remove any lumps. Let cool for 10 minutes, then divide evenly among 4 serving glasses or ramekins.
- 7** Cover each glass with plastic wrap and refrigerate for at least 4 hours or overnight until completely set and firm to the touch.
- 8 Make the raspberry sauce**

Combine 250g fresh raspberries, 1 cup water, and 3 tablespoons sugar in a small saucepan. Bring to a boil over medium heat.
- 9** Reduce heat to low and simmer for 8-10 minutes, stirring occasionally, until the raspberries break down and the mixture thickens slightly.

- 10 Strain the sauce through a fine-mesh sieve, pressing the solids with the back of a spoon to extract as much liquid as possible. Discard the seeds and pulp.
- 11 **Serve**
Spoon the raspberry sauce over each chilled panna cotta just before serving.

?puçlar?

Use room temperature gelatin sheets for even blooming - cold sheets from the refrigerator take longer to soften and may not dissolve completely.

Rinse your serving glasses with cold water before pouring in the panna cotta mixture - this creates a barrier that makes unmolding easier if desired.

Strain the warm cream mixture through a fine-mesh sieve before pouring into glasses to remove any undissolved gelatin pieces and vanilla bean particles.

Cover each glass with plastic wrap, ensuring the wrap doesn't touch the surface of the cream to prevent skin formation.

Test the mixture's setting ability by placing a small spoonful on a chilled plate - it should hold its shape within 2-3 minutes if properly prepared.

Make raspberry sauce ahead and store refrigerated for up to one week - the flavors actually improve with time as the fruit breaks down further.

For professional presentation, wipe the rim of each glass clean before chilling and serve on small plates with dessert spoons.

If your panna cotta is too firm, reduce gelatin by 1 gram next time; if too soft, increase by 1 gram for perfect wobble.