



MasterChef
AUSTRALIA

Official MasterChef Recipe 

Vanilla and Strawberry Panna Cotta

Ingredients

4 leaves gelatine
50g caster sugar
1 cup milk
1 cup cream
1 vanilla bean, split
A½ punnet strawberries, hulled,
sliced



Method officially tested

1. Place the gelatine leaves in a bowl and cover in cold water. Stand for 5 minutes and once soft, using hands squeeze out all excess liquid.
2. Combine the sugar, milk and cream in a small saucepan over a low heat, add the vanilla bean and allow to simmer for 4-8 minutes to infuse. Strain into a small clean saucepan and bring to a simmer. Add the gelatine and continue to whisk to create a thicker smooth mixture. Cool slightly.
3. Pour the mixture into small ramekins and place in the refrigerator for about 6 hours or until set.
4. Serve the panna cotta in moulds topped with sliced strawberries.