



MasterChef
AUSTRALIA

Official MasterChef Recipe 

Vanilla Panna Cotta with Raspberry Coulis

Ingredients

50g caster sugar
1 cup milk
1 cup cream
1 vanilla bean, split
4 leaves gelatine

Raspberry coulis

1 punnet fresh raspberries
2 tbs caster sugar
Fresh raspberries, to serve



Method officially tested

1. For the panna cotta, 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. Strain into a small clean saucepan and place back over low heat.
2. Place the gelatine leaves in a bowl and cover in cold water, once soft, using hands squeeze out all excess liquid.
3. Whisking continuously add the gelatine to the simmering milk; continue to whisk to create a thicker smooth mixture. Cool slightly.
4. Pour the mixture into small ramekins and place in the refrigerator to set.
5. For the coulis, place the raspberries and sugar in a small saucepan and place over a low heat, simmer until the sugar has dissolved, strain into a small serving jug.
6. Scatter fresh raspberries over a large rectangular plate, place 3 panna cotta™s down the centre and pour over the coulis to serve.