

STAWBERRY PANNA COTTA

INGREDIENTS

2 cups sliced fresh strawberries
1/3 cup white sugar
1 cup Greek yogurt (any fat % you like)
3 tsp unflavoured gelatin
1 tsp vanilla
¾ cup light cream



PREPARATION

Heat strawberries and sugar and boil until strawberries get dark red. Blend the mixture and strain to remove seeds.

In a bowl sprinkle the gelatin over ¼ cup of cream.

Heat the strawberries, cream and vanilla and pour in gelatin mixture until it has melted.

Stir well and pour into ramekins.

Chill at least 4 hours until set.

Run a hot knife around ramekin and put on a plate with fresh berries or whipped cream.