

[← Back to: Italian Panna Cotta](#)[Print](#)

Italian Panna Cotta

Recipe by: florence



(1)

Saved by 23 cook(s)

Easy


 Ready in **15 mins**

Photo by: Allrecipes

This delicious Italian dessert that's so popular that it's an icon practically, is also very easy to make. Be creative and decorate with chopped strawberries or just their syrup, mint or chocolate leaves. Bon appetito!

Ingredients

Serves: **4**

400ml cream

4½ tablespoons caster sugar

2 tablespoons grappa (Italian grape-based liqueur), optional

1/2 teaspoon vanilla

1¼ teaspoons gelatine

300g berries, to serve

Preparation method

Prep: **5 mins** | Cook: **10 mins**

1. Put the cream and sugar in a saucepan and stir over gentle heat until sugar has dissolved. Bring to the boil and simmer for 3 minutes, adding the grappa and vanilla.
2. If you are using powdered gelatine, sprinkle it onto the hot cream

in an even layer and leave it to absorb for a minute, then stir in the cream until dissolved.

- 3.** Pour the mixture into four 125 ml metal or ceramic kulfi pots/ramekins. Cover each with a piece of plastic wrap and refrigerate until set.
- 4.** Unmould the panna cotta by placing the ramekins briefly into a bowl of hot water and then tipping them gently onto plates. Serve with fresh berries.

Last updated: 17 Jul 2013

ALL RIGHTS RESERVED © 2013 Allrecipes.com, Inc.