



## PANNA COTTA

### Ingredients:

- 200 ml. cream
- 200 ml. milk
- 125 gr. Sugar
- 100 ml water
- 7 sheets of gelatine or 4 envelopes of unflavored gelatine
- 5 tablespoons of rum or vinsanto
- a pinch of vanilla

### Directions:

Place the gelatine in cold water for 10 minutes. Heat the milk. Squeeze the gelatine sheets gently to remove excess water and place them in the pan with the heated milk. Stir until dissolved and add the vinsanto. .

Place the cream, sugar and vanilla in a pan and heat for 5 minutes while stirring carefully. Add the milk, gelatine and rum or vinsanto mixture to the cream, sugar and vanilla.

Blend thoroughly and pour into molds. Let them cool and then place them in the refrigerator for at least three hours before serving.