



Fi's straight up panna cotta



Our Fiona, creator of The Collective's fab flavours by day, transforms into a total dessert diva at night, knockin' out decadent li'l treats in a flash that'll make you gasp!

Alrighty, you'll need:

- 1 cup Straight Up yoghurt
- 55g caster sugar
- 185ml double cream
- 1 ½ leaf gelatin (pre-soaked in water until soft)
- 1 vanilla bean pod and seeds (pod split lengthways and scraped out)

Now you just need to:

1. Place cream, sugar, vanilla seeds and pod into a pan over a medium heat.
2. Stir until the sugar has dissolved, bring to the boil then remove from the heat.
3. Add gelatin into the hot cream mixture and whisk until dissolved.
4. Add the yoghurt and whisk until smooth. Remove the vanilla bean.
5. Pour into four ramekins and chill until completely set (over 3 hours approx.).

Fiona's tip: Serve with fresh fruit or compote.



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