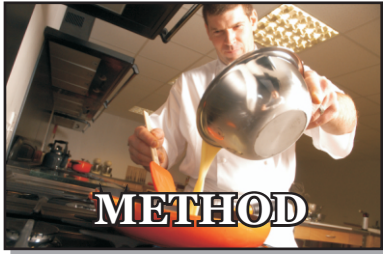


Strawberry Pannacotta

2 litre whipping cream
200g caster sugar
10 leave gelatine
2 vanilla pods
30 strawberries, small
16 diarole moulds or small pudding basins



Soak the gelatine in cold water in a suitable container.

In a saucepan put the cream and vanilla pod seeds (by splitting down the middle). Put on a medium heat and bring to the boil.

Remove liquid from the heat when boiling and whisk in the sugar and gelatine.

Leave to cool for 30 minutes, then pour into the prepared moulds, add the strawberries which have been de stalked and quartered. Place in fridge for 2 - 3 hours.

Dip each mould into hot water for 5 seconds (only place the bottom of the mould into hot water, do not cover the pannacotta).

Garnish with fresh strawberries.