



Caramel Panna Cotta

Recipe by Michael Norton



Serves 2-4

INGREDIENTS

- 70 grams castor sugar
- 50 grams water
- 100 grams cream
- 400 grams full cream milk
- 5 grams platinum strength gelatine + water for blooming
- 0.5 vanilla bean

DIRECTIONS

1. Bloom gelatine in enough cold water to cover.
2. Bring water and castor sugar to boil in a pot large enough to hold all liquid.
3. Cook until a dark caramel forms.
4. Split and scrape vanilla into cream and milk.
5. Once caramel is sufficiently dark, add milk, cream and vanilla. Be careful as it will boil / spit.
6. Bring mixture to just below boiling point – enough to melt the caramel into liquid.
7. Allow to stand and cool slightly.
8. Squeeze water from gelatine and add to the liquid – mix well.
9. Stir occasionally while cooling to stop a skin forming.
10. Strain through a fine strainer and mould.
11. Set in a fridge for at least 3 hours.



Sundays

with Lucie Cutting

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