

## **SPICED STRAWBERRY AND YOGURT PANNA (Sainsbury's)**

Ready in 30 mins, plus at least 3 hours' setting time.

Serves 4.

Good with that special BBQ.

### **Ingredients - for panna cotta:**

3 leaves gelatine	0.75 tsp vanilla bean paste, or 1 vanilla pod
150 ml whole milk	350 ml 3% fat Greek style natural yogurt
50 g white caster sugar	

### **For topping:**

350 g strawberries, hulled and quartered	
0.5 tsp ground cinnamon	0.25 tsp freshly ground black pepper
1 tbsp white caster sugar	

1. In small bowl, cover gelatine with cold water and allow to stand 5 mins until completely soft. Meanwhile, in small saucepan gently heat milk, sugar and vanilla paste or pod (split pod and scrape seeds into liquid before adding halves of pod).
2. Bring to simmer and stir until sugar has dissolved (about 5 mins). Remove from heat and take gelatine out of water, squeezing out any excess liquid. Add to milk and stir until gelatine is completely dissolved.
3. Remove vanilla pod if used. Put mixture into medium bowl and whisk in the warm milk. Pour this panna cotta mixture into 4 lightly oiled ramekins and put in fridge until set (at least 3 hours)
4. Towards end of setting time, combine cinnamon, pepper and sugar and sprinkle over strawberries. Toss, then leave to sit for about 10 mins before serving with panna cottas. For an optional extra splash of colour, pour over a little strawberry coulis.