

## Brunch Panna Cotta

**Servings:** 8

**Prep Time:** 20min

**Cook Time:** 25min



### Ingredients

- 20ml granulated gelatine
- 45ml cold water
- 250ml milk
- 80ml sugar or honey + extra
- 5ml vanilla essence
- 500ml Greek yoghurt
- 250ml mixed berries
- fresh fruit (like granadilla, berries, kiwi and pineapple)
- cereal, to sprinkle (like muesli and cornflakes)

### Directions

1. Sprinkle the gelatine over the water. Set aside for 5 minutes.
2. Heat the milk, sugar/honey and vanilla on medium to just below boiling point. Remove from heat and stir in the gelatine until completely dissolved. Stir in the yoghurt until smooth. Divide between 8 x 125ml dariole moulds. Refrigerate for 4 hours or until set.
3. Blitz together the berries and extra honey, to taste. Brush stripes over 8 plates with the coulis. Turn panna cottas out by pressing all around the tops and giving a slight shake. Drizzle with extra honey, if you like. Serve with fruit and cereal.