

Vanilla Bean Panna Cotta (serves 6-8)

2 cups **heavy cream**
1 **vanilla bean**
1/2 cup **sugar**
1 1/2 tsp **unflavored gelatin**
1/2 cup **whole milk, room temperature**
1/2 cup **whole-milk Greek yogurt, room temperature**
Sliced berries for garnish

Place the cream in a saucepan. Halve the vanilla bean lengthwise. With a knife, scrape out the seed. Add the seeds and pod to the saucepan. Over medium-low heat, add the sugar. Bring to a simmer, stirring occasionally. Remove the vanilla bean pod.

In a bowl, sprinkle the gelatin over the milk. Let stand until the gelatin softens, about 5 minutes. Stir the gelatin mixture into the hot cream mixture until dissolved. Next, stir in the yogurt. Whisk the mixture until it is smooth and there are no visible bits of gelatin.

Pour mixture through strainer into a large, 4 cup measure. Divide among 6-8 ramekins. Cover with plastic wrap and refrigerate until set – at least 6 hours or overnight.

To serve, dip each ramekin three-quarters of the way in warm water. Invert onto a plate. Garnish each panna cotta with sliced berries.

Recipe submitted by Crystal Leach, The Sweet Life



ATLANTA BOTANICAL GARDEN