

# Vanilla Panna Cotta with Whipped Ganache

## Ingredients

7 C heavy cream  
12 oz granulated sugar  
2 vanilla bean  
2 C whole milk  
2 T gelatin powder

## Method

In a small bowl, combine whole milk and gelatin. Whisk together to remove any lumps.

Set aside, mixture will thicken within 5 minutes. Using a medium pot, using low to medium heat, bring heavy cream and granulated sugar to a simmer. Whisk the seeded vanilla beans into your milk and sugar mixture. Pour mixture over the top of your bloomed gelatin and milk. Be sure to whisk well to avoid lumps. Carefully, pour panna cotta into your desired dish and let sit in the refrigerator for at least 3 hours.

## Whipped Ganache Ingredients

2 C heavy cream  
3 vanilla beans  
1.5 C white chocolate

## Method

Place white chocolate in a medium sized bowl. Bring heavy cream and vanilla beans to a simmer. Pour hot cream mixture onto white



chocolate. Whisk well to be sure chocolate is completely melted. Place plastic wrap directly on top of your ganache and refrigerate overnight. Using an electric mixer, fitted with a whisk attachment, beat ganache on high until stiff peaks appear. Enjoy!

*Recipe by Chef Jessica Champagne, Canoe*



ATLANTA BOTANICAL GARDEN