

Classic Italian Vanilla Panna Cotta

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If you ever dined at our restaurant and made it to dessert, chances are you've tried our panna cotta. This smooth and creamy Italian classic was always a guest favorite—simple, elegant, and just sweet enough to end the meal on a high note. I've made it more times than I can count, and it never fails to impress. The beauty of panna cotta is in its simplicity: a few good ingredients, a little time to chill, and you've got a dessert that feels both refined and comforting. Now I'm sharing the version we served for years—so you can bring a little restaurant magic to your own kitchen.

Things to know about this Classic Italian Vanilla Panna Cotta

- **It's make-ahead friendly.** This dessert needs several hours to chill, making it perfect for entertaining. You can prepare it the day before and it'll be ready to serve when you are.
- **Simple ingredients, big payoff.** With just cream, milk, sugar, vanilla, and gelatin, panna cotta is proof that you don't need much to create something truly special.
- **Customize it your way.** Serve it plain, with fresh berries, a drizzle of fruit sauce, honey, or even a splash of liqueur for something more grown-up.

- **The texture matters.** Proper panna cotta should be silky and just set—firm enough to hold its shape, but soft enough to melt in your mouth.
- **It was a restaurant favorite.** We served this classic at our restaurant for years, and it was always one of the first desserts to sell out. Guests loved its elegant simplicity, and I think you will too. And if you like easy desserts as much as I do try my Lemon Ciambellone Bundt cake it's an easy Italian cke

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Servings: 6 **Prep Time:** 10 minutes

Cook Time: 5 minutes **Chill Time:** 4 hours

Total Time: 4 hours 15 min

Ingredients

- 2 cups heavy cream
- 1 cup low fat milk
- 1/2 cup sugar
- 1 Tbsp. unflavored gelatin
- 2 Tsp. vanilla extract

Instructions

1. Pour the milk in a small bowl bowl stir in the gelatin . let it set for 5- 10 minutes to let it bloom
2. Add the heavy cream and sugar to a small sauce pan bring to hot but not boiling and cook until the sugar is dissolved. Stirring contentiously (2 -3 minutes)
3. Stir the milk and bloomed gelation mixture to the heavy cream and sugar mixture cook an additional 1-2 minutes. Remove from the heat and stir in the vanilla.
4. Pour the mixture into 6 4 oz. ramekins.

5. Allow the panna cotta to cool slightly at room temperature, then cover and refrigerate for at least **4 hours**, or until fully set.

To serve, enjoy them directly in the ramekins or unmold by running a thin knife around the edge and dipping the bottom briefly in warm water. Invert onto a serving plate. Top with fresh berries, fruit compote, or a drizzle of honey, if desired.