

# Panna Cotta al Tiramisu



Preparation Time	Cook Time	Servings	Cooling Time
<b>5-10</b>	<b>10</b>	<b>6-8</b>	<b>180+</b>
<b>minutes</b>	<b>minutes</b>	<b>people</b>	<b>minutes</b>

This is a delicious dessert from Italy. So simple to make, yet loved by everyone. I've brought you the recipe for the adult version, with a hint coffee. This makes 6-8 servings. Split the recipe in half if you only serve for 3-4 people.

## Ingredients:

- 3 3/4 cups heavy cream
- 1 cup sugar
- Vanilla (few drops or whole vanilla bean)
- 1 espresso shot
- 5 gelatin plates



## Directions

- Soak the gelatin plates in water for 5 min, then rinse them with water. Grip to squeeze water out of the plates.
- Add cream, sugar and vanilla to a pot, and bring to a boil. (remember to stir as it comes to a boil)
- Add the shot of espresso
- Add gelatin plates.
- Poor into 6 "martini" glasses, or a similar shaped form.
- Leave them in the fridge for about 3 hours.

## Decorate

- Whipped cream
- Sprinkles
- Caramel

Hope you enjoy it as much as I do!

