



Blueberry Yogurt Panna Cotta

Prep time: 30-45 minutes Cook Time: Servings: 6

Dessert, Yogurt

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Fresh raspberries			1 /Cup
Fresh blueberries			1 /Cup
Knox gelatin			2 /Tbsp
Sugar			1/2/Cup
Plain yogurt			2 1/2/Cup

Instructions

1. In a saucepan, heat together the blueberries and the sugar until the berries break down.
2. Puree the berry mixture, and strain.
3. Sprinkle the gelatin over the berry mixture, and stir in to bloom.
4. Let sit for 2 minutes.
5. Wisk the berry mixture into the yogurt, and divide the mix into 8 individual serving cups.
6. Refrigerate the panna cottas for a couple of hours prior to serving to assure they set.
7. For the raspberry syrup: In a saucepan, heat together the raspberries and the sugar until the berries break down.
8. Puree the berry mixture, and strain.
9. Drizzle the sauce onto serving lates, unmold the set panna cottas, and garnish with shortbread cookies.