



THE J.M. SMUCKER Co

Peach Panna Cotta

Prep Time Cook Time Serves Difficulty

10 mins N/A 4 N/A

Ingredients

- 2 1/4 tsp (1 pack), unflavoured gelatin
- 1 can Carnation® Evaporated Milk, Regular, 2% or Fat Free, divided

Evaporated Milk

- 3/4 cup whipping cream
- 1/4 cup sugar
- 1 tsp vanilla extract
- 1 cup peach slices, peeled

Directions

Dissolve gelatin in 1/4 cup (50 mL) evaporated milk. Stir to combine. Let stand 5-10 minutes. Meanwhile, heat remaining evaporated milk, whipping cream, sugar and vanilla together in medium saucepan just until boiling, stirring constantly. Remove from heat and stir in gelatin. Divide peach slices evenly between 4 (6 oz/175 mL each) ramekins. Divide milk mixture evenly between the ramekins and refrigerate until set, about 4 hours. Garnish with additional fresh peaches if desired.

Images

