

## **SOY PANA COTTA**

Gluten Free, Dairy Free Low

**Serves 4**

### **Ingredients:**

- 2 cups So Good vanilla soy milk
- 1 tsp vanilla bean paste (or 1 vanilla pod)
- 6 g Jel-it-in or gelatine powder
- 2 Tbsp castor sugar

### **METHOD:**

- Add the soy milk, sugar and Jel-it-in/gelatine powder to a saucepan
- Add either the tsp of vanilla bean paste or split the vanilla bean and scrape out the seeds, then put both the seeds and the pod into the soy milk mixture
- Stir constantly over a medium heat until the mixture just starts to boil
- Remove from the heat
- If you used the vanilla pod, pour the mixture through a small strainer (to remove pod and any lumps) into a 2 cup pouring measure
- Divide the mixture evenly between 4 serving dishes/glasses
- Cover and chill over night or until set

Decorate with desired toppings

### **Some suggested toppings**

- Coffee soy icecream...see Moderate Christmas recipe
- Honeycomb pieces...pre-bought
- Orgran gluten free dairy free shortbread hearts
- Decaf coffee shot

