**Vanilla Panna Cotta with Berry Compote**

**Panna Cotta:**

½ cup milk

1 pkg. gelatin

2 ½ cups heavy cream

½ cup sugar

1 tsp. vanilla

**Berry Compote:**

¼ cup blueberries

¼ cup blackberries

¼ cup raspberries

1 Tbsp. lemon juice

½ cup sugar

2 Tbsp. red wine

2 tsp. corn starch

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Measure the milk into a plastic container. Pour the package of gelatin over it and let sit for 1 minute.
3. In a small pot over medium heat, bring the cream, sugar, and vanilla to a boil. Make sure to keep any eye on it so it does not boil over.
4. Turn the heat to low and add the milk and gelatin. Cook for 1 minute.
5. Pour the mixture evenly into 6 cups that chef will give you.
6. Put onto your tray with your other mise en place and put in the cooler.

**Day 2:**

1. Mix the red wine, lemon juice, sugar, and cornstarch together and put in a small sauce pan.
2. Turn it on to medium heat and bring to a simmer.
3. Add in the fruit and let cook for a few minutes, or until the fruit breaks down.
4. Top the panna cottas with the fruit compote.