

Marbled Berry Pannacotta

Ingredients:



- 2 cups vanilla almond milk
- 2 cups Chris' Traditional Greek-Style Natural Yoghurt
- 2/3 cup mixed berries, blended smooth
- 2 $\frac{1}{2}$ tsp gelatin

Method:

- Slowly heat milk and gelatin in a pot, stirring constantly
- Once hot (not boiling) and gelatin is dissolved, remove from heat and cool slightly
- Add yoghurt, and whisk in until smooth
- In small cups, pour equal amounts of berry into the bottom, then top up with yoghurt mixture
- Mix slightly with a spoon to marble the mixture
- Set in the fridge for at least 4 hours