

DESSERT

Panna Cotta Brain with Cranberry Glaze

14 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
20 min	15 min	5 min	8	\$2.82	502 kcal



Panna Cotta Brain with Cranberry Glaze is a dessert that serves 8. For \$2.82 per serving, this recipe covers 12% of your daily requirements of vitamins and minerals. One serving contains 502 calories, 25g of protein, and 26g of fat. This recipe is liked by 34 foodies and cooks.

Ingredients

- ☐ 2 ounces bourbon (optional)
- ☐ 36 ounce evaporated milk
canned
- ☐ 1½ cups heavy cream
- ☐ ¾ cup sugar
- ☐ 2 cups cranberry juice
- ☐ 5 packages unflavored powdered gelatin
- ☐ 1 teaspoon salt
- ☐ 1 vanilla bean, split

EQUIPMENT Sauce pan, Oven

Method

- 1 Watch how to make this recipe.
- 2 Combine 1 can of evaporated milk with four packages gelatin and bloom for five minutes.
- 3 In a heavy-bottomed saucepan, bring the remaining milk and heavy cream to a boil. Stir in the sugar, vanilla bean, salt, and bourbon (optional).
- 4 Combine this mixture with the gelatin mixture and stir until all solids have dissolved.
- 5 Remove the vanilla bean and pour the mixture into a six-cup brain mold. Refrigerate overnight to fully set.
- 6 For the glaze, combine remaining gelatin with half a cup of cranberry juice. Bring remaining 1 1/2 cups of juice to a boil and stir into gelatin mixture to dissolve any solids.
- 7 Pour into a squeeze bottle and leave at room temperature until panna cotta brain is set.
- 8 Unmold the panna cotta and drizzle the glaze over it. The glaze will set up immediately.

Nutrition per serving

502	25 g	26 g	41 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			16.1 g · 101% of daily needs
Sugar			40.5 g · 45% of daily needs
Sodium			474 mg · 21% of daily needs
Cholesterol			87.4 mg · 29% of daily needs
Vitamin C			8.6 mg · 10% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/panna-cotta-brain-with-cranberry-glaze-142508