

Panna Cotta

Savour the tastes of summer with our vanilla panna cotta with a mixed berry compôte.



Prep time: 20 minutes
Setting time: 2 hours
Serves: 7

Berry Cômposite Ingredients

320g Frozen berries
64g Caster sugar

Ingredients

350ml Buttermilk
350ml Double cream
75g Caster sugar
1g Vanilla
3 leaves of Leaf Gelatine

Mise en Place

1. Soak the gelatine in cold water for 20 minutes.
2. Defrost the berries in a colander and catch the liquid in a container.

3. Place the sugar and berry liquid into a pan and bring to the boil.
4. Reduce by half then remove from the heat and gently stir in the berries ensuring that they remain whole.

Method

1. Scrape the vanilla pod to remove all the pulp and place both the pod and pulp into a hot pan with the cream and sugar.
2. Bring the cream to the boil ensuring it does not boil over or reduce.
3. Remove the pan from the heat, squeeze the residual water out of the gelatine and whisk it into the cream.

4. Whisk in the buttermilk – ensuring you do not heat otherwise it'll split.
5. Pass through a fine sieve and pour 150g of the mixture into each pudding mould.
6. Carefully place each pudding mould into the fridge to set.
7. Once the puddings have set, evenly distribute the berry cômposite between all seven desserts.