

Vanilla and orange-scented panna cotta



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Prep time: 10min **Cooking time:** 5min/1hr fridge setting time **Serves:** 4

Ingredients

8g Leaf gelatine

150g Semi skimmed milk

60g Caster sugar

450g Double cream

20g Orange zest strips

8g Vanilla bean paste

Method

- Place the gelatine leaves into a bowl of cold water to soften and swell (bloom) approx. 10 minutes and set to one side.
- Pour the double cream and milk into a heavy based saucepan, followed by the orange zest, caster sugar, vanilla bean paste and slowly bring to a simmer.
- Simmer the above for 2-3 minutes and then remove from the heat and allow to steep for 5 minutes.
- After 5 minutes squeeze the excess water from the gelatine and stir into the mix until gelatine has dissolved.
- Strain into a suitable pouring jug, cover with clingfilm and allow to cool for 30 minutes.
- After 30 minutes lightly stir and pour 150g into each of the glass dishes, place on a tray and refrigerate until set.
- Once set cover with clingfilm until ready to eat.
- Remove from the fridge 20 minutes prior to serving.

Tips

Serve with strawberries, poached rhubarb or other soft fruits and a crisp wafer.

Add interest using dot meringues, slices of liquorice, orange segments, rose jelly, honeycomb or ginger lattice tuiles.

