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ingredients to inspire...

PANNA COTTA WITH MINESTRONE OF BERRIES AND PEACH

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Brought to you by
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Ingredients

1 vanilla pod

1 orange, zested
and juiced

75g sugar

600ml double cream

200ml milk

3 leaves gelatine

24 raspberries

12 cherries, cut in half
and stones removed

1 punnet blueberries

50ml honey

100ml sauterne wine

6 peach slices

6 sprigs of mint
for garnishing

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Serves: 6

Method

1. Split the vanilla pod in half lengthways and scrape out the seeds.
2. Put the vanilla seeds, orange zest and juice, sugar, double cream and milk into a large pan. Bring to the boil and simmer for 5 minutes, until the vanilla and orange have infused the milk and cream. Remove from heat and set aside.
3. Place the gelatine sheets in a bowl of cold water and leave for 5 minutes to soften. Then add to the cream mixture to dissolve. This is now your panna cotta mixture.
4. Pour equal amounts of the panna cotta mixture into six dessert glasses and leave to set in the refrigerator for 4 hours.
5. To make the syrup, put the honey and wine in a saucepan and bring to the boil. Then cool.
6. Take the six panna cottas out of the refrigerator and arrange equal amounts of the raspberries, blueberries and cherries on top of each. Now spoon over the syrup.
7. Place a thin slice of peach on each and top with a fresh sprig of mint, then serve.

