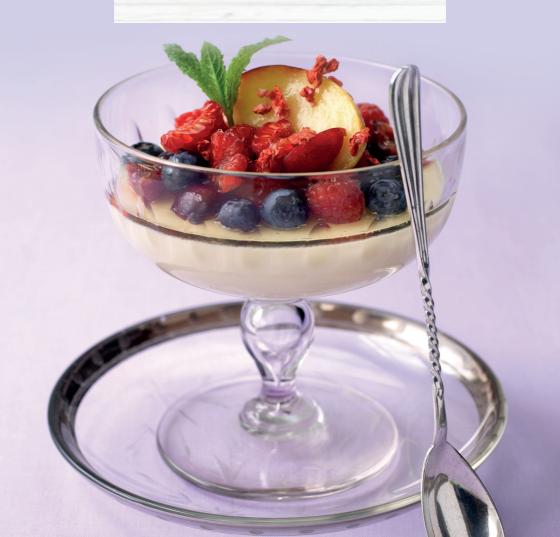


ingredients to inspire...

PANNA COTTA WITH MINESTRONE OF BERRIES AND PEACH





Brought to you by **Mark Stower**Director of Food and Service

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.
- 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.
- 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.



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