

Panna Cotta Dessert with Feast-de-Renaissance Spiced Plums in Red Wine, Raspberry and Cinnamon

Serves 6

Ingredients

500ml Cream
150g castor sugar
500 ml yoghurt
150g castor sugar
4 gelatine leaves
1 Vanilla pod
Feast-de-renaissance Plum coulis.
Zest of a lime for garnishing.

Method

Soften gelatin leaves in chilled water for 5 minutes. Combine cream, castor sugar, yoghurt, vanilla pod and seeds in a bowl over simmering water and stir till smooth and warm. Remove the pod and scrape out the seeds into the cream mixture.

Squeeze excess water from the gelatin and add the gelatin to the cream mixture stirring until the gelatin dissolves. Be careful not to overheat as the yoghurt will curdle. Pour into attractive moulds or glasses and refrigerate for 6 hours until set. This can be done the day before.

Turn out panna cotta from moulds by briefly dipping the container into hot water to loosen. Serve immediately or refrigerate until serving.

Serve with a pool of Plum coulis and garnish each serving with a little zest. (The Plum coulis is infused with lemon grass, lime, ginger and Szechuan pepper and complements the panna cotta perfectly)