



MONTHLY RECIPE - MAY 2016

Buttermilk panna cotta, raspberries & granola



Ingredients

300g buttermilk
300g double cream
70g light brown sugar
3 gelatine sheets
tsp vanilla
orange zest

Method

Soak the gelatines in cold water for 10 minutes. In a saucepan boil the cream & buttermilk together, add the sugar, vanilla & zest and take off the boil.

Set aside and leave to cool for 10 minutes, after which add the drained gelatine, whisk so all incorporated then place in the fridge to set, occasionally stirring with a spoon until it starts to thicken.

Once the mixture has thickened pour into six clean 5oz ramekins, then leave to fully set for 24 hours in a fridge.

Serve with some fresh raspberries & sorbet

For the granola just mix 100g of nuts & 50g of honey together and bake at 130°C for 20 minutes.

Enjoy!