



Litchi Panna cotta

Recipe by Grace Stevens

Serves: 4-6

Cooking: 30min

Difficulty: Easy

Ingredients :

Panna Cotta:

- 1 sachet unflavoured gelatine (about 15ml)
- 10ml litchi juice
- 500ml heavy cream
- 125ml full cream milk
- 125ml litchi juice
- 1/3 cup Selati Castor snow

Litchi Compote:

- 250ml peeled and stoned litchis
- 125ml litchi juice
- 15ml Selati castor snow

Methods :

Panna Cotta:

- In a very small saucepan sprinkle gelatine over 10ml of litchi juice and let stand for about 1 minute to soften.
- Heat gelatine mixture over low heat until gelatine is dissolved and remove pan from heat.
- In a large saucepan bring cream, litchi juice, milk, and sugar just to a boil over moderately high heat, stirring.
- Remove pan from heat and stir in gelatine mixture.
- Divide cream mixture among eight 1/2-cup ramekins and cool to room temperature. Chill ramekins, covered, overnight.

- To serve: Dip ramekins, 1 at a time, into a bowl of hot water for 3 seconds. Run a thin knife around edge of each ramekin and invert ramekin onto a small plate. Top with compote.

Compote:

- Place all ingredients in a saucepan and bring to the boil.
- Allow to boil until fruit breaks up.
- Use a stick blender to smooth the compote or serve a more rustic compote without blending.