

Vanilla Panacotta with
Poached Spring Fruit

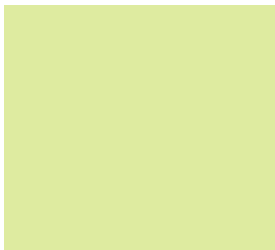


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Vanilla Panacotta with Poached Spring Fruit

serves 6



400ml cream
200ml milk
100g sugar

1 GOH Vanilla pod
1 leaf of gelatine

Split the vanilla bean lengthways, place in a saucepan along with the milk, cream and sugar and bring to the boil, then turn heat down. Soak gelatine in cold water until soft, then squeeze out any excess water and add the gelatine to the warm cream mixture. Stir until dissolved and then pour into individual molds and leave in the fridge to set.



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Poached Spring Fruit

1 punnet of small strawberries
1 punnet of raspberries
1 punnet of blueberries

2 GOH Cinnamon Quills
4 GOH Star Anise
500ml cranberry juice
100g sugar

Heat cranberry juice, sugar and spices in a saucepan, simmer for 5minutes. Add fresh fruit and take off the heat, allowing to cool.

To serve: Dip the base of the mold briefly into a bowl of hot water and then run a knife around the inside of the mold, to help release the panacotta. Invert the mold onto a cold serving bowl and then spoon the poached fruit around your vanilla panacotta.



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