



VANILLA PANNA COTTA, RHUBARB & GINGER COMPOTE, PRALINE TUILE

RHUBARB COMPOTE

225g rhubarb, washed and chopped
60g caster sugar
30ml water
5g diced stem ginger

- 1 / Put the rhubarb, sugar and water into a saucepan.
- 2 / Cook on a gentle heat until the sugar has dissolved and the rhubarb is tender.
- 3 / Add the diced ginger and remove the pan from the heat. Set aside to infuse and cool.
- 4 / Put 1 spoon of this mix into a serving dish (e.g. a cocktail glass or ramekin).
- 5 / Place in the fridge.

VANILLA PANNA COTTA

300ml double cream
65g caster sugar
75ml milk
1½ leaves gelatin
1 vanilla pod

- 1 / Split the vanilla pod in half lengthways and scrape out the seeds into a pan with the milk and cream.
- 2 / Place the pan on the stove and slowly bring it up to a simmer.
- 3 / Soak the gelatine for 5 minutes in ice cold water until soft.
- 4 / Squeeze out the excess water and whisk to dissolve the gelatine in the cream mixture.
- 5 / Remove the pan from the heat and allow the cream to cool to body temperature.
- 6 / Place the mix in the fridge and stir every 5 minutes until thick enough to suspend the vanilla seeds.
- 7 / Pour the mix over the rhubarb compote in the serving dishes leaving at least 1cm space at the top.
- 8 / Return to the fridge to set.

Tip: Take the panna cotta out of the fridge 15 minutes before use to let the mix come up to room temperature.