

Buttermilk panna cotta with Yorkshire strawberries



Ingredients

Strawberries

Meringue

Nasturtium leaves

Borage flowers

Panna cotta; (makes 4 as a part of a dessert, or 2 as a standalone dessert).

100ml buttermilk

100ml double cream

32g sugar

1 vanilla pod (seeds of)

20ml dark rum

1.5 leaves of gelatine

Strawberry consommé;

100g old strawberries

30g icing sugar

20ml elderflower cordial

10ml strawberry vinegar

Method;

- To make the panna cotta, bring the cream, vanilla & sugar to a simmer. Soak the gelatine in cold water and squeeze the excess moisture out once soft. Add the gelatine and the rum to the simmering cream, mix well and pour into desired serving bowl.
- To make the strawberry consommé, place the old strawberries, icing sugar, elderflower cordial and vinegar into a bowl, cling film the bowl tight and place over a pan of boiling water until the strawberries have macerated, then pass the mix through a sieve and keep the liquid.
- Once the panna cotta is set and the consommé is cooled you can plate, cut the fresh strawberries into wedges place on the panna cotta, decorate with meringue shards and flowers and pour the consommé on at the table.

<https://www.instagram.com/dangraham21/>

<https://twitter.com/Dangraham21>

www.atthedinnerparty.com