

Clotted Cream Pana cotta

Makes 4-6 portions

Ingredients

Panna Cotta

125g Clotted Cream* |
125g Double Cream* |
250g Milk* |
1.5 Leaves Gelatine |
50g Caster Sugar |
1 Vanilla Pod |

1. Soak the gelatine in cold water for 10 minutes.
2. Split and scrape the seeds out of the vanilla pod and place in the milk with the pods, bring to the boil then remove from the heat and leave to infuse for 30 minutes.
3. Add the sugar and bring to the boil, then add the gelatine, pour through a sieve onto the clotted and double cream and whisk well.
4. Pour into the glasses and set in the fridge overnight.



Poached Rhubarb

250g Rhubarb |
100g Water |
100g Caster Sugar |
½ Vanilla Pod |

1. Bring the water, sugar and vanilla to the boil and pour over the rhubarb in a single layer, then cover with cling film to reserve heat.
2. Leave for around 8-10 minutes to cook.
3. Cool and dice.

Honeycomb

150g Sugar |
20g Honey |
50g Liquid Glucose |
2.5g Bicarbonate Of Soda |

1. Place the sugar honey and glucose in a pan and bring to 155°C.
2. Add the bicarbonate of soda and whisk in well, then pour into a baking parchment lined tray and leave to cool completely before touching.

Rhubarb And Lemongrass Juice

1kg Rhubarb, Chopped |
100g Lemongrass |
100g Icing Sugar |

1. Place the ingredients in a metal bowl and cling film over the top.
2. Place a pan, with water, on the heat and place the bowl on top, cook over a low heat for around 1.5 hours until the juice has leached out of the rhubarb
3. Pass the liquid through a muslin cloth and retain.

Bringing the dish together

1. Spread the diced raw and poached rhubarb on top of the set Panna cotta.
2. Break the honeycomb into small chunks and place on top.
3. Add the baby coriander then pour the cold rhubarb juice over.

*These ingredients can be delivered by Cotteswold Dairy