

CAESARS

RESTAURANT RECIPE

OF THE MONTH

PANNA COTTA

Makes 6

Ingredients

450ml sheep's yoghurt*
200ml pouring cream
260ml whipped cream
110gr sugar
1/2 grated orange zest
15ml vanilla essence
3 gelatine leaves (soaked in water)



Method

Bring pouring cream, vanilla essence, orange zest & sugar to the boil. Dissolve the gelatine leaves over a low heat with a little bit of water. Add & stir into the above cream.

Let cool & whisk in the sheep's yoghurt.

Fold in the whipped cream & put in dariole moulds.

Refrigerate 4-5 hours before serving.

Garnish

Can be garnished with what ever your taste buds prefer, but Caesars prefers rhubarb chards marinated in grappa or blood orange jelly & topped with Persian vanilla fairy floss!

**Sheep's yoghurt is available at all good delis.*