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# cornish clotted cream and vanilla panna cotta

Panna cotta might be considered as a blancmange with a fancy accent but this Italian dessert has been elevated to the status of a classic and is easier to make than you might think!

Follow the recipe shown here or watch Neil Haydock, Executive Chef at Watergate Bay Hotel in Cornwall, demonstrate how to make a fantastic dinner party dessert, panna cotta with Cornish clotted cream with poached fruit (<https://www.rodidas.co.uk/recipes/recipe/cornish-clotted-cream-panna-cotta-with-poached-fruits/>).



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- 300g Rodda's Cornish clotted cream
  - 600ml Rodda's double cream
  - 100ml Rodda's semi skimmed milk
  - 125g caster sugar
  - 4 gelatine leaves
  - 1 vanilla pod

Skim the Rodda's Cornish clotted cream to remove the crust, then place it in a bowl and whisk until the clotted cream becomes more fluid.

Over a low heat, warm the Rodda's double cream, milk and caster sugar. Soak the gelatine leaves for at least four minutes, then squeeze out the excess water. Place the gelatine in the pan with the cream mixture and allow to dissolve completely. Do not allow the mixture to boil.

Next, add the seeds from the vanilla pod and remove from the heat, then slowly stir in the Roddas Cornish clotted cream 1/3rd at a time. Pour into 1/4 pint moulds and leave to set in the fridge for two hours.

Serve with lightly poached local rhubarb.

Enjoy!

Time: *preparation, 10 minutes | cooking, 30 minutes*

Makes:

## **products used**

pouring cream (<https://www.roddas.co.uk/things-we-make/product/pouring-cream/>)

milk (<https://www.roddas.co.uk/things-we-make/product/milk/>)

<https://www.roddas.co.uk/recipes/recipe/cornish-clotted-cream-and-vanilla-panna-cotta/>

A.E. Rodda & Son

The Creamery, Scorrier, Redruth, Cornwall, TR16 5BU

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