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cornish clotted cream panna cotta with poached fruits



Beautifully creamy and silky smooth, this is one of those simple yet impressive dinner party desserts that you'll want to make again and again



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- 125ml semi-skimmed milk
 - 1 vanilla pod, split and seeds scraped
 - 60g caster sugar
 - 450g Rodda's Cornish clotted cream
 - 6g gelatine leaves
 - 500g caster sugar
 - 1 cinnamon stick
 - 1 star anise

- 500g plums, cut in half and stoned

Heat the milk in a pan over a low-medium heat. Add the vanilla seeds and pod to the milk. Add the sugar and bring to a simmer, stirring to dissolve the sugar and disperse the vanilla seeds.

Gently beat the Rodda's Cornish clotted cream until smooth, incorporating the crust, then add to the milk, stirring till smooth. Remove the pan from the heat.

Soak the gelatine leaves in cold water till soft (approximately 30 seconds). Squeeze the excess water from the soaked gelatine, add to the milk mixture to dissolve, then allow the mixture to cool.

Divide the mixture into dariole moulds and leave to set in the fridge for 4 hours, or overnight.

For the poached fruits, put the sugar, cinnamon and star anise in the pan with 1 litre water and bring to a simmer, stirring to dissolve the sugar.

Add the halved plums. The cooking time depends on how ripe the plums are. If they're very ripe simply put them in the hot syrup and remove from the heat to infuse. If the plums are hard and unripe, pop them into the syrup and simmer on a low heat for 5-10 minutes until tender. Leave to cool in the syrup.

Enjoy!

Chef's tip: this syrup can be modified to suit the season or the fruit used e.g. replace the cinnamon and star anise with a sprig of rosemary and a split vanilla pod for peaches or apricots.

Click above to play video recipe.

Time: *preparation, 5 minutes | setting, 4 hours*

Makes: 6

<https://www.roddas.co.uk/recipes/recipe/cornish-clotted-cream-panna-cotta-with-poached-fruits/>

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