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DAVID'S BUTTERMILK PANNA COTTA

Featured in the Cowley Picnic

Recipe #1 Serves 6

INGREDIENTS

500 ml double cream, 500 ml butter milk
4.5 leaves of gelatine, 30 ml lemon juice
100 g sugar, 1kg frozen berries of your choice

PANNA COTTA

Soak the gelatine leaves in cold water. Mix the double cream, butter milk, sugar and lemon juice. Make sure the sugar is dissolved. Take 10% of the mixture and warm in the microwave. Add the gelatine in and then re-add into the rest of the mixture.

Stir until thick. Spoon mixture into glass jars and refrigerate until use.

SUMMER FRUIT COULIS

Slowly cook most of the frozen berries, keeping back enough to garnish each dish. Pass through a sieve without pressing the fruits. Leave to cool and then pour the liquid over the remaining fresh berries.

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SERVE

Take out of the fridge when the Panna Cottas have a wobble, they shouldn't be too firmly set with the amount of gelatin used. Dress with the coulis or serve with the coulis to pour as your guests wish.



Presented in jars with crumbled ginger biscuits for crunch