






Special Recipe

Date:	Serving: 8	Strawberry Panna Cotta with Strawberry Coulis (page 1)
Ingredients: Panna Cotta 1 punnet (250g) strawberries (250 g) 400 ml thickened cream 100 g caster sugar 1/4 teaspoon vanilla paste or extract  3 leaves gelatine soaked in cold water (or 10 g powder gelatine / diluted in cold water) (optional) very little red or pink food colour Coulis 1 punnet (250 g) strawberries 50 g caster sugar 100 ml water Assembly / Garnish: 1 punnet (250 g) strawberries		Recipe: Panna Cotta Custard: (1) Wet your saucepan (pour all water out). (2) Pour measured cream into the saucepan. (3) Add sugar and vanilla with the cream. If preferred a little pink or red colour can be added to cream at this time. (4) Mix with hand whisk and bring cream to boil stirring occasionally. (5) Once cream boil, turn heat down to lowest and simmer cream for 3 minutes. (6) During that time soak the 3 leaves of gelatines in some cold water. (preferred) <i>Alternatively, mix gelatine powder with 1 tablespoon cold water. (not preferred).</i> (7) (Wash and) Pick and blend the strawberries (1 punnet) in food processor. (8) Remove cream from the heat and add gelatine into the hot cream. Dissolve with hand whisk. (9) Add the strawberry puree into the cream and stir gently. (10) Fill you 8 dishes (dariole moulds / ramekins / glasses) and place them to set in the fridge for about 2 hours.   



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<p><i>Recipe (Continued):</i></p> <p>Coulis:</p> <ol style="list-style-type: none"> (1) (Wash) Pick the strawberries (1 punnet) and place them into a saucepan. (2) Add sugar and water into the strawberries and bring them to boil. (3) Simmer them for about 2 to 3 minutes. (4) Remove them from the heat and blend them until liquidised. (5) Cool the coulis down for at least one hour. <p>Assembly / Garnish:</p> <ol style="list-style-type: none"> (6) Get 8 good looking strawberries out of the last punnet. (wash them if required and dry them). (7) Fan each of the 8 strawberries (keeping the green stem onto them). Slice or quarter remaining strawberries (for garnish). <p>When serving:</p> <ol style="list-style-type: none"> (8) Place some coulis on the serving plate (or keep separate in a sauce boat). (9) Place each of your panna cotta dishes into warm water for about 10 seconds each. Dry the base of the dish. (10) Run the blade of a small knife on the edge of the small dish. (11) Turn and shake the panna cotta (on your hand) , then delicately place the panna cotta on the waiting plate. (12) Garnish each panna cotta with the prepared fan strawberries and additional strawberries (if wanted). 		  
<p><i>Recipe Variation:</i></p>		<p><i>Warming Up/Serving:</i></p> <p>Serve immediately your amazing strawberry creation</p>

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