

Raspberry panacotta

For 4-6 portions

500ml double cream

125ml milk

Vanilla essence to taste

1 tbsp framboise

50 g raspberry coulis

2 gelatine leaves (soaked in cold water)

1. Place double cream in suitable saucepan, add the sugar and vanilla essence.
Add the framboise.
2. Heat just below boiling point
3. Remove from heat, add the raspberry coulis, stir well.
4. Add the soaked and squeezed gelatine
5. Strain through a fine strainer
6. Allow to cool stirring occasionally
7. When cold, stir and pour into suitable individual moulds
8. Cover and refrigerate for at least 8 hours.
9. To serve, loosen the sides of the moulds and turn into suitable plates.