

White Chocolate Pannacotta

Ingredients

- 2pts double cream
- 2 vanilla pods, split
- Finely grated zest of 1 unwaxed lemon
- 3 gelatine leaves
- 140ml (5fl oz) full fat milk
- 255g (9oz) good quality white chocolate
- 85g (3oz) icing sugar



Method

1. Pour 1 $\frac{2}{3}$ pts of cream into a small pan and stir in the vanilla pods and lemon zest. Simmer until reduced by a quarter. Keep warm.
2. Soak the gelatine in the cold milk to soften. Warm the milk until the gelatine is dissolved.
3. Stir into the reduced cream mixture along with the white chocolate.
4. Pass through a sieve into a bowl and chill over ice until thickened but not solid.
5. Lightly whip the remaining double cream and fold in the icing sugar.
6. Fold this mixture into the thickened white chocolate cream.
7. Divide between 8 cappuccino cups (about 140ml/5fl oz) and leave to set.