

Orange Panna Cotta

Ingredients

- 1 Orange
- 2 Tbsp Cold Water
- 1 x 11g Packet Powdered Gelatine
- 900m Single Cream
- 75g Caster Sugar
- Finely Grated Rind of 1 Orange



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Method

- You will need 8 pretty glasses or ramekins.
- Remove a little orange zest and save for garnishing later. Finely grate the remainder.
- Measure the cold water into a small container and sprinkle the gelatine over evenly. Set aside to sponge.
- Put the cream, sugar and finely grated orange rind into a saucepan and bring to scalding point (just below boiling), stirring to dissolve the sugar. Remove from the heat, and cool very slightly.
- Add the sponged gelatine and whisk until dissolved and smooth. Pour into the glasses or ramekins and when cold, cover with clingfilm and allow to set in the fridge for about 6 hours or, ideally, overnight. If you prefer not to eat the orange rind, strain first.
- Garnish with the reserved orange zest and serve.