

Lemon panna cotta

Ingredients

- 2 gelatine leaves
- 250ml/9fl oz milk
- 250ml/9fl oz double cream
- 1 vanilla pod, split lengthways, seeds scraped out
- 25g/1oz sugar
- 2 lemon zest grated, juiced and 50ml lemon juice.
- 1 tbls lemon curd

Preparation method

1. For the panna cotta, soak the gelatine leaves in a little cold water until soft.
2. Place the milk, cream, lemon zest, lemon juice, lemon curd, vanilla pod and seeds and sugar into a pan and bring to a simmer. Remove the vanilla pod and discard.
3. Squeeze the water out of the gelatine leaves, then add to the pan and take off the heat. Stir until the gelatine has dissolved.
4. Divide the mixture among four ramekins and leave to cool. Place into the fridge for at least an hour, until set.