

R e c i p e

AMARETTO PANNA COTTA WITH GRILLED NECTARINES



AMARETTO PANNA COTTA

with grilled Nectarines

Recipe: **CAROLE POIROT**

INGREDIENTS

- 250 ml double (heavy) cream
- 250 ml full-fat milk
- 4 gelatine leaves
- 30 g caster sugar
- 50 ml Amaretto
- 3-4 nectarines
- 1 tbsp caster sugar



TIME

Cook: 10 min
Chill: 5 h
Prep: 10 min
Grill: 10 min



SERVING

4



CATEGORY

dessert



ISSUE

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- STEP 1** Put the gelatine leaves into cold water for 5 minutes or until soft
- STEP 2** Pour the cream, milk and amaretto into a saucepan and add the sugar
- STEP 3** Warm up the mix over a medium heat until it simmers
- STEP 4** Remove the mix from the heat
- STEP 5** Take the gelatine leaves out of the water and squeeze out any excess water
- STEP 6** Add the leaves to the warm mix and stir in until completely dissolved
- STEP 7** Pour the mix into four panna cotta moulds (dariole moulds) and leave to cool before putting them into the fridge
- STEP 8** Refrigerate for 5 hours or until completely set
- STEP 9** To unmould the panna cottas, dip the mould into hot water for 3 seconds, then turn out onto the plates
- STEP 10** To grill the nectarines cut them into halves and remove the stone
- STEP 11** Place them cut side up onto a baking sheet and sprinkle with the sugar
- STEP 12** Put the nectarines under a medium grill and grill for around 5 minutes until soft and the sugar has caramelised
- STEP 13** Add the caramelised nectarines to the plates and serve