

Pannacotta

Ingredients

600ml double cream

200ml milk

1 vanilla pod

150 castor sugar

2 sheets gelatine (soaked in water)

Method

Place Milk, cream, vanilla and sugar in a pot and bring gently to the boil.

Once boiling take off heat add gelatine and pass.

Allow to cool and pour into containers to set.

Honeycomb

Ingredients

8 oz sugar

8 oz glucose

¼ cup water

1tp bicarbonate soda

Method

Add sugar, glucose and water into a pot and heat/cook until light golden brown colour.

Turn off heat.

Whisk in bicarbonate of soda.

Pour into a tray and allow to set.

Strawberry Jelly

Ingredients

5 Leafs Gelatine (soaked in water)

550 ml fresh strawberry juice

50g sugar

Alcohol if required – 5 tbsp

Method

Warm 100 ml strawberry juice with sugar and alcohol (if required)

Add gelatine and mix.

Add remainder of strawberry juice and pass.

Use as required