

RHUBARB PANNA COTTA AND GINGER SHORTBREAD

FOR THE PANNA COTTA AND COMPOTE

150g double Guernsey cream
150g Guernsey milk
250g strawberries, hulled and cut into pieces
250g caster sugar
6 gelatine leaves

1 vanilla pod, split lengthways
200g rhubarb, about 2 medium stalks
½ a lemon (juiced)
2 tbsps still water

100g caster sugar, plus extra for sprinkling
260g plain flour
40g rice flour or cornflour
½ tsp ground ginger
Pinch of salt
50g chopped glacé ginger

FOR THE GINGER SHORTBREAD

200g unsalted butter, softened

METHOD

PANNA COTTA

1. Scrape half the vanilla pod and put the seeds in a blender with the strawberries and 150g of the caster sugar. Blend well then pass through a sieve.
2. Soak the gelatin leaves in a bowl of cold water for about 10 minutes.
3. Pour the double cream and milk in a heavy bottomed pan and warm gently. Do not boil.
4. Squeeze the gelatine and add to the warm cream and milk mixture. Stir until completely dissolved.
5. Add the strawberry mix into the pan with the cream and milk and stir well until combined. Divide the mixture between 6 small silicone moulds. Transfer to the fridge to set for at least 4 hours.
6. For the compote, chop the rhubarb into 2cm pieces. Place in a saucepan with the remaining caster sugar, lemon juice, water and seeds from the other half of the vanilla pod.
7. Bring to the boil then cook for 3-5 minutes over low heat until the rhubarb is soft. Set aside to cool down.

STEM GINGER SHORTBREAD – MAKES 20

1. Beat butter in a bowl with a wooden spoon or electric mixer until creamy. Gradually beat in the sugar and beat until the mixture is light and fluffy.

2. Sift the flour with the rice flour (or cornflour), ground ginger and salt into the bowl. Add the chopped ginger and work all the ingredients together with your hands until thoroughly combined. Form the dough into a log shape about 20cm long and wrap in clingfilm. Chill for 20-30 minutes or until firm.
3. Preheat oven to 170°C/340°F/gas 3.
4. Unwrap the log, roll into a square approximately 5cm deep and slice into 20 rounds. Arrange each biscuit slightly apart on greased baking sheets (bake in batches if necessary).
5. Bake for about 20 minutes or until firm but not coloured. Remove from the oven and sprinkle with caster sugar, then leave on the baking sheets to cool and firm up for a couple of minutes.
6. Transfer to a wire rack and leave to cool completely. Store in an airtight container and eat within a week, or freeze.

TO ASSEMBLE

Remove panna cotta from moulds onto plates. Drizzle the rhubarb compote round the outside. Place ginger shortbread on top. Serve immediately.



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40-45m



SERVES 6



FREEZABLE