

Panna Cotta with Mandarin and Gin Jam

300—360 (chilling time included) Min

Ingredients 6 Portions

= Kotányi Produkte

For the panna cotta:

150 ml	Milk
1 stick	Cinnamon, Whole
30 g	Honey
250 ml	Whipping cream
35 g	Sugar
2 sheets	Gelatin
1 pinch	Table Salt

For the mandarin jam:

700 g	Mandarins
1 stick	Cinnamon, Whole
10 ml	Lemon juice
180 g	Sugar
0.5 tsp	Turmeric, Ground
1 tsp	Ginger, Ground
50 ml	Gin

Preparation

1. Add the milk and cinnamon stick to a saucepan and heat until it reaches a boil. Remove from the heat and leave to infuse for 1 hour.
2. Meanwhile, peel the mandarins and cut the peel from half a mandarin into thin strips. Remove the membranes from the mandarin segments and cut them into pieces. Add 50 ml water, the strips of mandarin peel and the cinnamon stick to a saucepan and simmer over low heat for 10 minutes.
3. Add the mandarin pieces, lemon juice and sugar, then bring the mixture back to a boil. Cook over high heat, uncovered, until the mixture begins to set, about 10 minutes. Pour in the gin, add the turmeric and ginger, cook for another minute, then remove from the heat. Pour the mixture into hot jars and process them in a boiling water bath for 10 minutes.
4. Soak the gelatin sheets in cold water for 5 minutes. Strain the milk and cinnamon mixture.
5. Add the honey to a saucepan and cook for 5 minutes until caramelized. Pour in the infused milk, whipping cream and sugar, and bring to a boil. Remove from the heat, add the soaked gelatin and stir until dissolved. Divide the mixture between the moulds and refrigerate for at least 4 hours.
6. Fill a medium-sized bowl with hot water and briefly dip each mould into the water, then immediately remove it. Gently loosen the top edge of the panna cotta from the sides of the mould using your fingers, then carefully turn it out onto a plate or into a serving bowl. Top with the mandarin jam and serve.