



Vanilla Panna Cotta with Punch Spices

🕒 60–90 Min   

Preparation

- 1 To make the panna cotta: Place the whipping cream, milk, sugar and vanilla sugar in a pan. Scrape out a vanilla pod and add the pod and its contents to the milk, quickly bring to the boil and allow to infuse.
- 2 Soak the gelatin leaves in cold water for 5 minutes and then squeeze well. Remove the pod from the milk and dissolve the gelatin in the warm liquid.
- 3 Divide the panna cotta into eight small molds and place in the fridge for a few hours or overnight.
- 4 To make the jelly: Place the blood orange, white wine, sugar, punch seasoning mix and rum in a pan. Add the zest of an orange and an orange (cut into slices) and allow to infuse over the lowest heat setting possible for around 30 minutes. Pour the punch through a sieve and chill.
- 5 Peel the two remaining oranges and finely dice. Mix 200 g of the diced orange with 500 g of the punch and heat in a pan.
- 6 Soak the gelatin leaves for 5 minutes in cold water, then squeeze well and dissolve in the warm punch. Allow the jelly to cool for around 30 minutes, then pour onto the panna cotta.

Ingredients 8 Portions

♦ = Kotányi Produkte

For the panna cotta

850 g	Whipping cream
200 g	Whole milk
60 g	Caster sugar
8	Gelatin leaves
1 pkg.	♦ Bourbon Vanilla Sugar
1 piece	♦ Bourbon Vanilla Pods, Whole

For the jelly

100 g	Water
2	Teabag of black tea
400 g	Blood orange juice
200 g	White wine
80 g	Caster sugar
30 g	Rum
3	Organic blood oranges
8	Gelatin leaves
1 pkg.	♦ Punch Seasoning Mix

