



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

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|--------|-----------------------|
| 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 |

