



ROSE, GINGER & ORANGE PANNACOTTA

One of the most comforting ways to end an elegant meal, is with a silky smooth, cool pannacotta. This recipe was inspired by the tasting notes of the Compagniesdrift Albertus and makes an excellent pairing. If you dread the effort of turning out pannacottas out of their moulds, you can easily set and serve them in beautiful dessert glasses instead, topped with a swirl of orange caramel syrup.



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INGREDIENTS: (serves 4)

500 ml fresh cream

10 ml powdered gelatine

60 ml sugar

10 ml honey

10 ml rosewater

a small knob of ginger, peeled & sliced

1 large orange (peeled rind and juice)

½ cup light brown sugar

Notes: 1) For a vegan version, substitute the cream with coconut milk.
2) For a slightly firmer pannacotta that is a little easier to unmould, add an extra teaspoon of gelatine powder to the recipe.

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RECIPES INSPIRED BY OUR RANGE OF AWARD WINNING WINES



METHOD:

Pour 3 tablespoons of cream in a small cup, add the gelatine and stir. Leave to sponge for a few minutes. In the meantime, using a small saucepan, heat the rest of the cream over medium heat with the sugar, honey, rosewater, ginger and 2 generous pieces of orange rind. Stir now and then, until the sugar has melted and the cream just starts to simmer, then remove from the heat and add the sponged gelatine, stirring until melted. Cover with a lid and leave to cool to just above room temperature, then strain through a sieve. Using 4 ramekins, glasses or moulds of about 125 ml capacity, spray the insides with non-stick cooking spray, then fill up with the cooled mixture and refrigerate for at least 3 hours until set. Serve straight from the ramekins, or briefly dip the bottoms in recently boiled water, place over serving plates and give it a firm shake to

unmould. Serve with a drizzle of orange caramel syrup.

For the syrup:

(prepare and cool in advance)

Place the brown sugar and about ¼ cup fresh orange juice in a small sauce pan and bring to a simmer. Simmer over low heat for about 8-10 minutes, then remove from the heat and leave to cool.

This dish pairs perfectly with our Compagniesdrift Albertus Muscat desert wine!



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