

Lavender scented pannacotta with strawberry soup

Serves 6

Pannacotta:

½ Vanilla pod (split and de-seeded)
55g Caster sugar
150g Double cream
2 Strips lemon peel
2 Leaves of gelatine
2 Heads fresh lavender flowers
300g Buttermilk

Strawberry Soup:

500g Strawberries (1/2 small ones, ¼ large ones)
400g Strawberries (hulled)
100g Caster sugar
Zest of 1 lemon
50ml Vodka
500ml Apple juice

Pannacotta:

Soak the gelatine in cold water until soft. Place the sugar, vanilla, 50g double cream, lemon peel and lavender in a saucepan and warm slowly until the sugar is dissolved. Drain off gelatine, squeeze out excess water and add to the cream and lavender mixture. Stir until dissolved and leave to cool to room temperature.

When cool, pass through a sieve into a bowl (removing the vanilla pod, lemon and lavender). Stir in the buttermilk. Softly whip the remaining 100g double cream and fold into the mixture.

Pour into pannacotta moulds (approx 8fl oz moulds), place on a tray in the fridge for 4-5 hours until set.

Strawberry Soup:

Place the 500g of chopped strawberries, 20g sugar, lemon zest and vodka in a bowl, mix gently and cover with cling film. Leave in the fridge for 30 minutes to marinade.

Puree the 400g of hulled strawberries, 80g sugar and the apple juice. Taste, add more sugar if it needs it. Add the marinated strawberries (and the marinade) to the strawberry puree.

To serve:

Place the pannacotta mould under a hot tap for a couple of seconds to loosen and turn out the pannacotta into your bowl. Spoon the strawberry mix around the pannacotta. Place a sprig of lavender on top for garnish and serve.

