



Brown sugar & cinnamon panna cotta

SERVES 4 **PREP 5 mins** plus at least 3 hrs chilling
COOK 10 mins **EASY**

‘Made using just five ingredients, pudding doesn’t come much easier than this. While it looks impressive, it’s ideal for making ahead, perhaps for a stress-free dinner party dessert. If you like, top it off with caramelised pears or apples for a final touch of luxury – though the panna cottas are delicious just as they are.’ **Barney Desmazery**

200ml whole milk
300ml double cream
75g dark muscovado sugar

1 cinnamon stick
3 gelatine leaves

1 Tip the milk, cream, sugar and cinnamon stick into a saucepan over a medium-low heat. Stir to combine. Bring to the boil, stirring continuously, then remove from the heat and set aside.

2 While the cream mixture cools slightly, soak the gelatine leaves in a bowl of cold water for 5 mins until softened. Squeeze out the excess water, then whisk into the warm cream mixture until the gelatine has completely dissolved. Remove and discard the cinnamon stick, then divide the mixture between four mini pudding basins

or ramekins. Chill for at least 3 hrs, or until set. *Will keep chilled for up to three days.*

3 To serve, invert the basins or ramekins onto serving plates. If the panna cottas won’t drop out, carefully dip base of the dishes into a bowl of warm water to loosen the edges. Serve as they are, or top with caramelised apples or pears, if you like.

GOOD TO KNOW gluten free

PER SERVING 475 kcals • fat 41g • saturates 26g • carbs 22g • sugars 22g • fibre 0.1g • protein 4g • salt 0.1g



BARNEY DESMAZERY

Barney is Good Food’s skills & shows editor. He has worked as a chef in London, France and Australia, and is a pro at adapting restaurant recipes to make at home.
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