



# PANNA COTTA WITH SPECULAAS SPICED CARAMEL SAUCE

## INGREDIENTS

### Ingredients for the Panna Cotta

- 3 gelatine leaves
- 250ml milk
- 250ml double cream
- 1 vanilla pod, split length ways, seeds scraped out
- 25g sugar

### Ingredients for the Caramel Sauce

- 120g caster sugar
- 70ml pot double cream
- 25g butter
- 1/2 tsp Speculaas Spice

Panna Cotta is a really versatile dessert as it can be paired with so many flavours! Here we produce a spiced caramel sauce that goes really well with the cream and berries!

## INSTRUCTIONS

1. Soak the gelatine leaves in a little cold water until soft
2. Place the milk, cream, vanilla pod with seeds and sugar into a pan and bring to a simmer. Remove the vanilla pod and discard
3. Squeeze the water out of the gelatine leaves, then add to the pan and take off the heat. Stir until the gelatine has dissolved
4. Divide the mixture among four ramekin/moulds and leave to cool. Place into the fridge for at least two hours, until well set
5. Put the sugar into a non-stick frying pan, and stir in 3 tbsp water, then place over a medium heat until the sugar has dissolved
6. Turn up the heat and bubble for 4-5 mins until you have caramel
7. Take off the heat, then carefully stir in the cream, butter and Speculaas spice
8. To remove the panna cotta from the ramekins/moulds, dip them in boiling water for a couple of seconds and turn them out onto a plate
9. Serve with mixed berries and the Speculaas spiced Caramel Sauce poured over and around



Feeds  
4



Prep time  
10 m



Cook time  
15 m

