

## Pannacotta, Strawberries & Vino cotto

Number of Portions: 6

### Components per Serve

Pannacotta	90	g	
Vino Cotto Strawberries	90	g	

Ingredients	Quantity	Unit	Description
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### Pannacotta Mixture

Milk	500	g	
Cream	250	g	Whipped
Gelatine Leaves	4	ea	
Sugar	120	g	
Vanilla Bean	1	each	Split, seeds scraped
Strawberries	2	Punnet	
Vino Cotto	100	ml	
Lemon Zest	1	ea	
Sugar	-	-	To Taste
Extra Virgin Olive Oil	-	-	To Taste
Lemon Juice			To taste

### Method

#### Pannacotta

1. Bring milk, vanilla seeds and pod to the boil. Add sugar and infuse.
2. Soak the gelatin leaves in water for about 5 minutes. When soft, squeeze out all the water and add to the milk mixture. Stir to dissolve gelatine and strain into a bowl set over ice.
3. When cool enough, fold in the whipped cream. Pour into desired moulds and place in the refrigerator to set.

#### Vino Cotto Marinated Strawberries

Wash the strawberries in a colander, remove the green hull and slice thinly removing the end pieces. Add the chopped lemon zest, vino cotto & sugar. Marinate for 15 minutes. Taste and adjust the sweetness/acidty level to your preference.

#### To Serve

Place a spoonful of strawberries onto the plate, drizzle with a little olive oil and serve with the pannacotta.