



RECIPE



Delice Panna Cotta

with Sugar Toasted Brick Pastry, Rhubarb & Pistachio Praline
Mix serves 4

Ingredients

- 150g Delice de Bourgogne without rind (discard). Delice is a French Triple Cream cheese; if unavailable substitute with any other triple cream cheese.
- 100ml Thickened Cream
- 1 leaf Titanium Gelatine (4g), soaked & squeezed

Method

- Heat Delice and cream in a small saucepan on a very low heat, stirring gently till the cheese and cream are combined (never let the mixture boil).
- Take off the heat and add softened gelatine, stir gently until gelatine has dissolved.
- Strain and pour into greased dariole moulds, put into fridge to set (3 hours or overnight).
- Unmould onto a plate, serve with rhubarb, sugar toasted brick pastry (see below on how to make) and crushed pistachio praline.

How to make Sugar Toasted Brick Pastry

- Cut brick pastry sheets into irregular shaped strips.
- Paint with clarified butter then sprinkle with caster sugar.
- Bake until golden, cool before using.

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