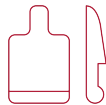




Cinnamon Panna Cotta with Mulled Wine Cherries



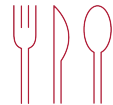
DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 1 HOUR



SERVES: 6

Ingredients

5 gelatin sheets
250 ml milk
250 ml heavy cream
100 g sugar
1 tsp ground cinnamon
200 g jarred pitted sour cherries
1 cinnamon stick
100 ml red wine
1 tsp vanilla sugar
1 star anise
1 clove
2 cardamom pods
1/4 tsp ground allspice
1 orange
50 ml cherry juice
2 tbsp starch
Rosemary sprigs (for garnish)

Method

Soak gelatin sheets in cold water, then drain and squeeze out extra water. Combine milk, heavy cream, half the sugar, vanilla sugar and cinnamon in a small saucepan and let simmer on Induction Hob heat setting 6 or choose Temperature Cooking with the Twist Pad Flex® at 90 °C. Add drained, squeeze gelatin sheets and whisk together over heat. Fill into serving ramekins and transfer to the fridge to chill for at least 1 hr.

Meanwhile, add red wine, jarred pitted sour cherries with juice, cinnamon stick, star anise, clove, cardamom pods, ground allspice, remaining sugar, zest and juice of an orange to a small pot and bring to a simmer on Induction Hob setting 6 or choose Temperature Cooking with the Twist Pad Flex® at 90 °C. Mix the cherry juice and starch and add to the pot, then let simmer for approx. 10 minutes. Remove the whole spices (cinnamon stick, star anise, clove, cardamom) and set the mixture aside to cool.

Serve the chilled panna cotta with the mulled wine cherries on top. Decorate with a sprig of rosemary. Enjoy chilled or at room temperature!

Notes
