



LAVENDER PANNACOTTA w ROASTED QUINCES

Ingredients

2 leaves gelatine (*softened in cold water*)
125ml milk
375ml cream
4 tablespoons sugar
3 drops vanilla essence
10g dried lavender
3 large quinces
500g sugar
1 litre of water

The night before

For the custard

Combine the milk, cream and lavender, bring to the boil and let infuse for 30 minutes. Add the sugar, vanilla re boil. Strain the lavender out and add the gelatine. Pour into your moulds and let set over night.

For the Quinces

Peel and cut into quarters, removing the seeds, place everything in a baking dish. Bring the water to the boil and add the sugar pour over the quinces and peel cover with foil and place in the oven over night. Set the oven on the lowest setting possible. With a gas oven leaving the pilot light on is enough and for an electric perhaps 50 degrees Centigrade would work as well.

The next day

Remove the baking tray from the oven, separate the quince quarters from the liquid and peel, place in a clean dish, strain the liquid back over the fruit.

To serve

Run a little hot water around the moulds to help loosen the custards. Place the custard off centre of your plate, place a couple of quince pieces next to that and spoon a little roasting juice on the fruit.

Serves 6

Hear Chef Michael on 2NURFM Wednesday mornings at 11.20 for the latest tips on food.

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