

## Jason Ford's Peanut and Buttermilk Panna Cotta with Fresh Fruit Salsa

|        |                            |
|--------|----------------------------|
| 2 tbsp | Water                      |
| 3 tsp  | Powdered gelatine          |
| 1 cup  | Cream                      |
| ½ cup  | Caster sugar               |
| 2 tbsp | Toasted peanut meal        |
| 1 tbsp | Peanut paste               |
| 2 cups | Buttermilk                 |
| 1 tsp  | Vanilla essence            |
| 2 cups | Diced assorted soft fruits |

- (1) Combine cold water and gelatine – mix to a smooth paste.
- (2) In a saucepan add cream, sugar, peanut meal and peanut paste. Warm over a medium heat until sugar has dissolved. Do not boil.
- (3) Remove saucepan from heat and add the gelatine mixture.
- (4) Cool the cream mixture to room temperature.
- (5) Add the buttermilk and vanilla essence.
- (6) Divide the mixture equally among ramekins or dariole moulds and refrigerate overnight to set.
- (7) Cut assorted soft fruits (E.g. mango, kiwi and strawberry) into 1cm dice and spoon over panna cotta to serve.

Serves 6.

Accompany with your favourite dessert wine.