

Limoncello-flavoured panna cotta with fresh strawberry sauce

Ingredients

- 3 gelatine leaves
- 250ml/8fl oz milk
- 250ml/8fl oz double cream
- 25g/1oz sugar
- 50ml/2oz limoncello liqueur

For the sauce

- knob of butter
- 50g/2oz sugar
- 150g/5oz strawberries, quartered
- ½ lemon, juice only
- To decorate:
- lemon slices dredged in icing sugar

Preparation method

1. Soften the gelatine leaves in cold water.
2. In a heavy-based saucepan, mix the milk, cream, sugar and limoncello liqueur. Gently simmer, remove from the heat and add the gelatine leaves.
3. Stir until the gelatine has dissolved and pour into dariole moulds. Leave to cool, then place in the fridge to set.
4. To make the sauce, place the butter and sugar in a saucepan over a gentle heat and allow the butter to melt and sugar dissolve.
5. Add the chopped strawberries and lemon juice. Remove from the heat and pass through a sieve. Allow to cool.
6. Turn the panna cotta out onto individual serving plates and spoon the strawberry sauce all around. Decorate with a slice of lemon dipped in icing sugar.

30 mins to 1 hour

preparation time

10 to 30 mins

cooking time

Serves 4-6

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