

## TANGERINE DREAM PANNA COTTA

### Ingredients

#### For the panna cotta

3 gelatine leaves  
100ml milk  
400ml 1 vanilla pod, split lengthways, seeds scraped out  
45g caster sugar  
1 vanilla pod

#### For the tangerine jelly

2 tangerines  
200ml water  
100g sugar  
2 gelatine leaves

### Method

For the tangerine jelly bring the sugar and water together to form a stock syrup. Segment tangerines and add to the stock syrup along with the rind from the tangerine, dissolve two gelatine leaves into the mixture.

Allow jelly to cool and pour into glass and set in the fridge.

For the panna cotta, soak the gelatine leaves in a little cold water until soft.

Place the milk, cream, vanilla pod and seeds and sugar into a pan and bring to a simmer. Remove the vanilla pod and discard.

Squeeze the water out of the gelatine leaves, then add to the pan and take off the heat. Stir until the gelatine has dissolved.

Pour panna cotta mixture over jelly, return to fridge to set. Once set add a second thin layer of jelly over the panna cotta.

Serve with tangerine sorbet.