

Yoghurt panna cotta with honey, pear and walnuts

By Miele

20 minutes

Preparation time

25 minutes

Cooking time

4-6 servings

Serves



INGREDIENTS

2 gelatine leaves, gold strength

60g honey

300ml thickened cream

250g store-bought or home-made Greek yoghurt

Pear and walnut topping

1 pear, sliced into thin wedges

2 tbsp honey

1 orange, zest and juice

100g raw walnuts

METHOD

1. Spread raw walnuts on a baking tray and place into the oven on shelf position 2 and cook on Fan Plus at 180°C for 10 minutes. Allow to cool before roughly chopping and set aside.
2. In a small saucepan on high heat, induction setting 8, cook honey until caramelised (approximately 1-3 minutes).
3. Pour honey into a mixing bowl, add the thickened cream and stir to combine. Place into the steam oven and Steam at 80°C for 15 minutes.
4. Place the gelatine in a bowl of cold water and let it soak for 10 minutes. After soaking, drain and squeeze out excess water from the softened gelatine leaves and set aside.
5. Remove the honey and cream from steam oven, add the softened gelatine and whisk until dissolved.
6. Gently whisk in the yoghurt and divide between 4-6 serving bowls. Refrigerate until set.
7. Place pear into an unperforated steam container. Add the honey, orange juice and zest and Steam at 100°C for 7 minutes. Remove from the steam oven and set aside to cool.

To serve

1. Spoon the fruit and some syrup over the panna cotta. Sprinkle with roasted walnuts.

Hints and tips

- Gelatine leaves can be substituted with 3 tsp of gelatine powder, dissolved in 2 tbsp of warm water.
- This recipe works well with any seasonal fruit.
- An additional garnish of fresh herbs, such as thyme, can add another dimension to the flavours.