



Rutland, Steady, Cook!

The Olive Branch's Lemongrass & Kaffir Lime Pannacotta with Spiced Carpaccio Pineapple

Ingredients

For the Pannacotta

250ml Whipping Cream
2 Kaffir Lime leaves, dried or frozen
Half stick of Lemongrass, roughly chopped
1 drop Vanilla Essence
1 tsp Caster Sugar
1½ leaves of bronze-leaf Gelatine
(or ¾ tsp of Powdered Gelatine)

For the Spiced Carpaccio Pineapple

½ Pineapple, skinned, trimmed, thinly sliced
3 Cardamom pods, crushed
Pinch of fresh Chilli, chopped
1 sachet of Saffron Powder
1 inch piece of Cinnamon bark
2 Star Anise
10g fresh Ginger, roughly chopped
300ml Sugar Syrup

Method

For the Pannacotta:

1. In a pan, place the cream, lime leaves, lemongrass and sugar. Bring the mixture to the boil, remove from the heat and leave to stand for 10 minutes.
2. Strain the liquid and add the gelatine. Allow the gelatine to dissolve completely before pouring into pannacotta moulds.
3. Place in the fridge and chill overnight to allow to set.

For the Spices Carpaccio Pineapple:

1. In a saucepan add the sugar syrup (equal amounts of sugar and water, heated to dissolve the sugar), chilli, cardamom, saffron, star anise, cinnamon and ginger. Bring everything to the boil, remove from the heat and pour over the thin slices of pineapple.
2. Cover the soaked pineapple with cling film and place in the fridge overnight.
3. Remove the set pannacotta from the fridge and dip the moulds in hot water for 10 seconds, then turn out onto plates. Remove the pineapple from the fridge, unwrap and arrange on the plate. Serve with a scoop of sorbet or ice cream.

Don't forget to share your own

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Thank you to:

The Olive Branch
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