

Chai tea panna cotta with cocoa 30 second sponge

SERVES 4 | PREP TIME 20 mins | COOKING TIME 20 mins

PANNA COTTA

1.5 sheets gelatine
300ml **Anchor Extra Yield Cooking Cream**
30g caster sugar
1 chai tea bag

30 SECOND SPONGE

17g flour
104g egg white
67g caster sugar
67g egg yolk
5g cocoa
60g raspberry coulis
10g fresh coconut shavings
1/4 pt blueberries
1/4 pt raspberries
12 baby mint leaves

Steep gelatine in cold water.

Combine **Anchor Extra Yield Cooking Cream** and remaining panna cotta ingredients in a pot and simmer. Remove from heat and infuse for 15 minutes. Remove chai tea bag from cream, add gelatine and mix through. Strain into desired serving dish. Place in cool room for a minimum of 3 hours before serving.

Combine all 30 second sponge ingredients in a food blender, strain into a cream gun add 2 chargers, shake well then rest in fridge for 30 minutes. Shake cream gun prior to using then 1/3 fill a paper coffee cup and microwave for 30 seconds. Remove from microwave and allow to cool slightly before using.

To serve, layer panna cotta with raspberry coulis, coconut shavings, sponge, berries, and baby mint leaves.



Anchor

