

Special Events

Strawberry Kissel with Sauternes and Mint, Strawberry Pannacotta

Ingredients Serves 8

You will need 16 dariole moulds

For the Kissel

250g medium sized Scottish strawberries

250ml Sauternes wine

2 sprigs fresh mint

Caster sugar to taste

2 sheets gelatine or equivalent using a vegetarian alternative

For the Pannacotta

250ml double cream

10ml strawberry essence

Caster sugar to taste

2 sheets gelatine or equivalent using a vegetarian alternative

Method

For the Kissel

Bring the wine and mint to a simmer in a saucepan. Remove the hulls from all the strawberries and add ½ the hulls to the wine and mint. Soak the gelatine in a little cold water to soften. Divide the strawberries between 8 dariole moulds. Sieve the wine mixture into a bowl to remove the mint and strawberry hulls and return to the pan, taste and adjust for desired sweetness using caster sugar. Remove the softened gelatine from the water, squeezing out any excess water and add to the pan, stir until dissolved. Transfer to a jug and pour into the dariole moulds, cover with cling film and set aside in the fridge for 2-3 hours until set.

For the Pannacotta

Bring the cream and strawberry essence to a simmer in a saucepan. Soak the gelatine in a little cold water to soften. Adjust for sweetness using caster sugar. Remove the softened gelatine from the water, squeezing out any excess water and add to the pan, stir until dissolved. Transfer to a jug and pour into the dariole moulds, cover with cling film and set aside in the fridge for 2-3 hours until set.

To Serve

Run a small sharp knife around the top edges of both the kissel and the pannacotta, shake lightly and turn out onto the plate, garnish with a few strawberries and a swirl of strawberry coulis.