

Rosewater Panna Cotta with Strawberries and Pistachio Tuiles



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Serves 4

Prep time: 15min

Cook time: 15min

Total time: 30min + chilling time

Difficulty: Basic

Category: Mousses, creams & ice creams, Cookies

Panna cotta is a very simple Italian dessert. It's light and creamy, and can be flavored with just about anything you can think of. Rosewater is an acquired taste, so, if you're not a huge fan, just leave it out or substitute with any flavor you like.

For the rosewater panna cotta:

Ingredients

2 sheets of gelatine
400ml heavy cream
50g caster sugar
1 tbsp lemon juice
1 tbsp rosewater
strawberries and finely chopped pistachios (for garnish)

Directions

Cover the gelatine with cold water to soften and set aside. Combine the cream and sugar in a saucepan and place over medium heat. Bring to a boil and remove from heat. Add the softened gelatine, lemon juice and rosewater and stir to combine. Pour the mixture into 4 glasses and refrigerate at least 3-4 hours, or until set. Garnish with strawberries, finely chopped pistachios and pistachio tuiles.

For the pistachio tuiles:

Ingredients

25g ground pistachios
1 egg white
30g caster sugar
5g flour

Directions

Preheat the oven to 150°C.

Combine all ingredients in a bowl and mix thoroughly with a wooden spoon. Lay a non-stick baking mat on a baking sheet and pour the mixture on to it, spreading it as thinly as you can. It should be about 2mm thick. Bake for 10-12 minutes or until golden. Don't let it brown too much or it will lose its lovely green color. Leave to set, then break into shards to serve.