



THE  
QUEEN'S HEAD

## **Christmas Vanilla Panna Cotta** with spiced ginger cake and Bramley apple compote

*Serves approximately 8 portions*

### **INGREDIENTS:**

#### **Panna cotta:**

- 500ml double cream
- 315ml milk
- 190g caster sugar
- 1 vanilla pod
- 4 gelatine leaves

#### **Ginger cake:**

- 4 eggs beaten
- 500g plain flour
- 350g butter
- 300g dark brown sugar
- 6tbs black treacle
- 300ml milk
- 4 balls stem ginger
- 2tbs stem syrup
- 2tbs ginger
- 3tsp cinnamon
- 3tsp bicarb

#### **Apple compote:**

- 500g Bramley apples
- 30ml water
- 1tbs sugar

#### **Toffee sauce:**

- 18fl oz double cream
- 6oz demerara sugar
- 6oz butter
- 1tbs golden syrup
- 1tbs black treacle

## **METHOD:**

### **Panna cotta:**

1. Place the milk, cream and vanilla in a pan and gently warm through
2. Melt the gelatine in cold water and dissolve in the warm milk mix
3. Place in Dariole moulds and leave in fridge overnight to set

### **Ginger cake and apple compote:**

4. Heat the butter, sugar, milk, treacle and stem ginger in a saucepan until melted
5. Beat the eggs until fluffy
6. Add the flour, spices and bicarb to the butter mix and stir in well
7. Add egg mix and carefully fold in
8. Bake in the oven at 180°C for half an hour until firm to touch - place a knife in the centre and if it comes out clean the cake is cooked.
9. For the toffee sauce, place all ingredients in a pan, bring to the boil and leave to simmer until all sugar is dissolved
10. For the apple compote, place peeled chopped apples on a pan with the sugar and water and cook on a low heat until the apples have cooked right down to apple sauce consistency

### ***Dressing the pudding on a plate:***

11. Place the Dariole mould in hot water for a few seconds to help ease the panna cotta out
12. Whilst the mould is sitting in water, dice the ginger cake into small squares
13. Take 4-5 pieces of the cake and place on a plate
14. Pour a little toffee sauce on each sponge and warm in a microwave for 10 seconds or until warm
15. Place panna cotta on a plate and add sponge around the sides
16. If you have a squeezezy bottle, pour the apple compote in and squeeze dots around the cake and panna cotta or just use a teaspoon