

# Almond panna cotta with poached tamarillos and berries

## Ingredients

### For the panna cotta

- 250ml/9fl oz full-fat milk
- 250ml/9fl oz double cream
- 1 vanilla pod, split
- 4 gelatine leaves, soaked in cold water until softened, drained
- 50g/2oz caster sugar
- few drops almond extract
- oil, for greasing

### For the tamarillos

- 2 tamarillos, halved lengthways
- 100g/4oz caster sugar
- 1 vanilla pod
- 1 cinnamon stick
- 1 bay leaf

### For the berries

- handful raspberries
- handful blueberries
- 50g/2oz caster sugar
- 50ml/2fl oz cassis

## Preparation method

1. For the panna cotta, lightly oil four individual pudding basins and then set them on a tray.
2. Pour the milk and cream into a saucepan and add the vanilla pod and seeds. Bring to the boil; remove from the heat and leave to infuse for few minutes.
3. Stir the gelatine leaves into the pan, add the sugar and then continue to stir over a low heat until completely dissolved. Remove the vanilla pod and stir in the almond extract.
4. Pour the mixture into the basins. Place in the fridge to chill for at least two hours, or until completely set.
5. Meanwhile, for the tamarillos, pour 200ml/7fl oz of water into a saucepan and add the sugar, vanilla, cinnamon and bay leaf. Cook over a low heat until the sugar has dissolved.
6. Increase the heat and, when simmering, add the tamarillos. Poach the tamarillos for about 5-10 minutes and then remove from the heat and set aside to cool in the syrup.

**over 2 hours**

preparation time

**30 mins to 1 hour**

cooking time

**Serves 4**

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**From** Celebrity MasterChef

*Tamarillo fruit looks a little like a tomato but tastes much sharper - poached, it makes a novel accompaniment to this nutty panna cotta.*

*Equipment and preparation:  
For the recipe you will need 4 x individual pudding basins*

- 7. For the berries, pour 100ml/4fl oz of water into a saucepan, add the berries, sugar and cassis and cook over a low heat for about 30 minutes, stirring occasionally. The mixture should become almost jammy.**
8. To serve, dip the pudding basins in hot water for a couple of seconds and then turn out onto serving plates. Serve the tamarillo and berries alongside.