



# Elton's charred peach, honeycomb panna cotta

*Preparation Time: 35 minutes*

*Setting Time: From 6 hours (best results: overnight)*

## **Ingredients - Serves 6**

### **Panna Cotta**

310ml cream

100ml milk

40g honey

50g sugar

2 sheets gelatine (or 5g of gelatine powder dissolved directed into hot cream, do not soak – see method below)

### **Honeycomb**

97g sugar

24g honey

38g glucose syrup

54g water

5g bi-carbonate soda

### **Peaches**

2 peaches

50g sugar

200ml sugar syrup (1:1 water to sugar ratio)

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## **METHOD**

To make the panna cotta: heat the cream, milk, honey and sugar in a heavy-based pot.

In a separate bowl, soak the gelatine sheets in cold water until soft (not gelatine powder, see above) this will take 10 minutes for the gelatine to be ready. Once the cream is about to boil, remove the pot from heat. Take the gelatine sheets out of the water. Add the gelatine sheets or the unsoaked gelatine powder directly into the hot cream – do not add in the water. Whisk the gelatine into the cream mixture until all the gelatine is dissolved. Strain the mixture to make sure there are no lumps - this is an important stage as you need the gelatine to completely dissolve or the panna cotta will not set. Pour the panna cotta liquid into individual moulds and allow the mix to set in the fridge for six hours. My suggestion is to leave the mix overnight allowing the mix to set.

To make the honeycomb: place all ingredients, except the bi-carb soda, into a heavy-based deep pot and bring to the boil. Using a sugar thermometer, heat the sugar mix to 151 degrees Celsius then remove from heat and carefully whisk in the bi-carb soda. Be very careful to keep your hands away from the pot as it will rise quickly.

Pour out into a baking paper lined tray and watch the magic happen! It is best to leave the honeycomb for one hour to allow the mix to harden.

To prepare the peaches: deseed the peaches by cutting the peach in half and removing the stone. Cut the peach into wedges. Lightly dust the peach wedges with sugar and blowtorch until nicely coloured. If you don't have a blow torch, place the peach under the grill and allow the sugar to caramelise. Once the peaches are golden, place into the sugar syrup until ready to be used. This can be done the day before.

To turn the panna cotta out of the mould, place the mould into warm water for 10 seconds (as this will allow the panna cotta to fall out of the mould freely). Garnish with the peach wedges and broken honeycomb pieces. Use a little of the peach syrup to drizzle the plate.

*And enjoy!!*

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