

CHESTNUT PANNA COTTA WITH MOSCATI-POACHED PEARS

Serves 8

500 gm caster sugar
200 ml Moscati D'Asti or other sparkling wine
Vanilla bean, split lengthways
Stick of cinnamon
Thinly peeled rind of 1 orange
8 Corella pears, peeled
Icing sugar, for dusting

Chestnut Panna Cotta

800 ml pouring cream
200 ml milk
200 gm sweetened chestnut puree
1 vanilla bean, split lengthways
4 leaves of gelatine, [5gm each]
Icing sugar, for dusting

For chestnut panna cotta, combine cream, milk, chestnut puree and scraped seeds from vanilla bean and bean in a saucepan, bring to the boil, then remove from the heat.

Soak gelatine leaves in cold water for 2-3 minutes or until soft, drain, then squeeze out excess water and add to milk mixture.

Strain mixture through a fine sieve into a jug, cool to room temperature, then divide among eight 125ml dariole moulds and refrigerate for 4 hours or overnight.

Meanwhile, place sugar, wine, scraped vanilla bean seeds and bean, cinnamon, orange rind and 2 cups water in a large saucepan and stir over low heat until sugar dissolves, then remove from heat and stand until completely cool.

Add pears to cooled syrup, cover with a round of baking paper and place a saucer on top to keep pears submerged during cooking, then bring to the boil over medium heat, reduce heat to low and simmer for 8 minutes.

Remove pan from heat, stand pears in liquid until tender, and cool to room temperature. Remove orange rind from poaching liquid, thinly slice, then place in a small saucepan with 1 cup poaching liquid and simmer over low heat for 10 minutes or until syrupy, then cool.

Dip panna cotta briefly in hot water, invert onto plates, then serve with Moscato-poached pears, a little syrup and candied orange peel, dusted with icing sugar.

Recipe by James Kidman

