

## **YUMMY LIQUORICE PANNACOTTA WITH FROZEN BERRIES AND A SABAYON SWIRL (SERVES 4)**

### **Ingredients**

½ litre double cream  
80g caster sugar  
6g liquid liquorice (grated)  
2 leaves gelatine  
250g frozen mixed berries (only about half the bag will be used)

### **Sabayon**

2 egg yolks  
1 mean splash sherry or madeira  
1 ½ oz caster sugar

### **Method**

1. To make the pannacotta (set chilled custard), take a non-stick saucepan and into it place the double cream and caster sugar. Heat over a medium heat until just coming up to the boil.
2. Add the liquid liquorice and whisk well until it has all melted.
3. Place the gelatine leaves in a small bowl and cover with water, leave for ten minutes to soak. Remove from the water and squeeze any excess water out.
4. Add the soaked gelatine leaves to the pan, and whisk well.
5. Pass through a fine sieve into a measuring jug.
6. Place four dariole moulds onto a small tray or baking sheet, divide the mixture between the moulds, then place in the fridge to set for at least one hour.
7. To serve, remove the moulds from the fridge and run a sharp knife around the top of each mould. Turn each pannacotta out into the centre of a cold plate.
8. Arrange a small helping of the frozen berries around the outside of each pannacotta. Then make the sabayon which must be made at the last minute, but is very quick to do.