
Alby Hailes'

Raspberry & Rose Panna Cotta with Rhubarb and Pistachio crumble



Hands-on time: 40 minutes (the day prior) + 10 minutes (on the day)

Serves 6

The Great Kiwi Bake Off winner has shared this delicious pink Panna Cotta recipe with us – which will delight your Pink Ribbon Breakfast guests!

INGREDIENTS

For the Panna Cotta:

Canola oil, for greasing
2 and ⅓ cups (585ml) cream
1 tablespoon (10g) powdered gelatine
3 tablespoons freeze-dried raspberry powder
½ cup (100g) caster sugar
2 tablespoons rose water
1 cup (280g) Greek or natural unsweetened yoghurt

For the Roasted rhubarb:

200g rhubarb, chopped into 5cm pieces
¼ cup (50g) caster sugar
¼ cup (60ml) water
1 tablespoon rose water

For the Pistachio crumble:

⅔ cup (100g) shelled pistachios
⅓ cup (50g) plain white flour
¼ cup (50g) soft brown sugar
¼ teaspoon sea salt
50g chilled butter, diced into small cubes

METHOD

1. Prepare the panna cottas, rhubarb and crumble the day prior to serving. Lightly grease 6 dariole moulds (approx. 150-200ml each), ramekins or teacups with a little canola oil to coat the base and sides. Arrange the moulds on a board.
2. Preheat the oven to 180°C (160°C fan-forced).
3. For the panna cottas, place ⅓ cup (85ml) cream in a small bowl and sprinkle over the gelatine. Stir to combine and set aside to allow the gelatine to bloom.
4. Place the remaining 2 cups (500ml) of cream, freeze-dried raspberry powder, and caster sugar in a medium saucepan. Heat the cream over medium-low heat, stirring until the sugar is dissolved, then increase to medium-high heat. Bring to the boil, then immediately remove from the heat. Whisk in the rose water and gelatine/cream mixture until the gelatine is completely dissolved. Leave for 2 minutes to cool a little.
5. Place the yoghurt in a large bowl and whisk to smooth and remove any lumps. Strain the heated cream through a sieve into the bowl with the yoghurt, doing so slowly to avoid the mixture from forming too many bubbles. Gently whisk the yoghurt/cream mixture until smooth then carefully pour into the lightly oiled moulds to fill just below the tops. Cover with cling film (ensuring the cling film does not touch the liquid) and place in the refrigerator overnight to set (or a minimum of 4 hours).

Method continued on next page.

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6. For the roasted rhubarb, place the chopped rhubarb in a baking dish big enough for it to sit in a single layer. Add the remaining ingredients and toss with the rhubarb to coat. Place in the preheated oven and bake for 15 minutes until the rhubarb is just starting to soften but retaining its structure. Remove from the oven, set aside to cool in the syrup for 10 minutes, then transfer the rhubarb and roasting syrup to a container and refrigerate overnight.
7. For the pistachio crumble, place half the shelled pistachios (50g) on a board and roughly chop. Set aside.
8. Place the remaining 50g of pistachios in a food processor and blitz until finely ground. Transfer the ground pistachios to a medium bowl, add the flour, brown sugar, and sea salt, and whisk together with a fork. Rub the cold butter into the dry ingredients until starting to resemble breadcrumbs.
9. Stir through the chopped pistachios and spread the crumble onto a baking paper-lined oven tray.
10. Bake in the preheated oven for 10-15 minutes until light golden brown. Remove from the oven and leave to cool to room temperature before breaking up into a crumble. Transfer to an airtight container.
11. The following day, remove the rhubarb from the refrigerator in the morning so it warms to room temperature. When ready to serve, remove the cling film from the panna cottas and dip each mould into a bowl of hot water for 10-30 seconds (this will depend on the thickness of the mould/ramekin), ensuring no water gets on the panna cotta.
12. Run the blunt tip of a small butter knife around the top edge of the mould to separate the panna cotta a little. Place a plate on top of each panna cotta and invert the mould onto the plate. Give the mould a reasonable tap/shake and the panna cotta should come out (if not, it may need a few more seconds in the hot water to loosen).
13. Sprinkle the pistachio crumble around the base of each panna cotta, top with some of the rhubarb and a spoonful of the rhubarb syrup. Enjoy.