

# Peanut and Buttermilk Panna Cotta with Smashed Fruit Salsa

*Recipe and image by Chef Jason Ford*

Makes 4 serves

- 2 tbsp water
- 3 tsp powdered gelatine
- 1 cup cream (Barambah Organics)
- ½ cup caster sugar
- 1 tbsp peanut paste (peanut van)
- 2 cups buttermilk (Barambah Organics)
- 1 tsp vanilla essence
- 2 cups diced assorted soft fruits (8mm dice, fruits kept separate)
- 100g caster sugar

1. Combine cold water and gelatine – mix to a smooth paste.
2. In a saucepan add cream, sugar, peanut meal and peanut butter.
3. Warm over a medium heat until sugar has dissolved. Do not boil.
4. Remove saucepan from heat and add the gelatine mixture. Cool the cream mixture to room temperature.
5. Add the buttermilk and vanilla essence
6. Divide the mixture equally among ramekins or dariole moulds and refrigerate overnight to set.
7. Cut assorted soft fruits (E.g. dragonfruit, mango, pawpaw kiwi and raspberries) into 1cm dice, smash to a rough puree and spoon over panna cotta to serve.
8. Caramelize caster sugar and drizzle on silicon paper to create random threads for decoration.