



WINESMITHS X JESSIE SPIBY

KEFIR OR BUTTERMILK PANNA COTTA,
CHARRED PINEAPPLE, PASSIONFRUIT

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SACRIFICE NOTHING.

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PAIR WITH:

Winesmiths Pinot Grigio over High Tea or Dessert

The passionfruit is king here, used to brighten the creamy semi-sour buttermilk panna cotta. This light but decadent dessert needs a refreshing, crisp wine, and the Pinot Grigio does the job perfectly. - *Jessie*

SERVES: 4 | TIME: 20 minutes + setting time

INGREDIENTS

250ml buttermilk/kefir
250ml thickened cream
1 sheet organic gelatine
2 tbs caster sugar (or to taste)
1 vanilla pod
Generous pinch of salt
350g mascarpone
1/4 ripe pineapple, cored and sliced
into 5mm slices
1-2 tbs dark brown sugar
2 passionfruit, pulp removed
Mint leaves to garnish

METHOD

Begin with the panna cotta. In a small bowl, cover the gelatine with water. Let stand until softened, about 5 minutes. Squeeze out any water before adding to the cream mixture.

In a small saucepan over medium-high heat bring the cream, sugar, salt and vanilla to a very gentle simmer. Turn off the heat, add gelatine and stir until fully melted and combined. Whisk in the buttermilk or kefir, then strain the mixture through a sieve into

a bowl or container. Leave to set in the refrigerator covered, approximately 6 hours or overnight. Once set, begin the next step.

Using a stand mixer whip the panna cotta using the whisk attachment. It'll loosen up and collapse a little. Add the mascarpone and whisk until firm like whipped cream, add salt to taste.

Jessie's tip: If your kefir or buttermilk is more acidic you may need some extra mascarpone to help it firm up.

Heat char-grill pan or barbecue to high heat. Sprinkle the pineapple with sugar then grill, turning occasionally, until both sides are caramelised, about 2 minutes per side. Set aside.

To serve, place the warm pineapple on the plate, add a generous quenelle of panna cotta, drizzle with passionfruit and scatter mint leaves. The pineapple is delicious cold if you prefer to cook this element ahead of time.

** This dish is best served the same day as the acid in the buttermilk or kefir can collapse the gelatine a little bit.*

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