

**Jasmine Panna Cotta  
hibiscus jelly, and summer fruits**



A light dessert perfect for Summer, and a hit at the Bingham.

Ingredients: *Serves four*

For the Jasmine Panna Cotta

280ml double cream

90ml milk

1 ½ sheet of gelatin (bronze leaf sheets)

20g Loose leaf jasmine tea

50g caster sugar

For the hibiscus jelly:

100g caster sugar

100ml water

50g Loose-leaf hibiscus and blackcurrant infusion

2 sheets of gelatin

Squeeze of lemon juice

For the Jasmine Panna Cotta

First soak the gelatin leaf in cold water to soften for about four minutes. Then add sugar to the milk and double cream and bring to the boil. Once it has boiled remove from the heat and add the jasmine tea, leaving it to infuse for around four minutes. Add the softened gelatin leaf to the hot cream mixture and whisk until fully dissolved. Pass the mixture through a fine sieve and place in moulds or rings and refrigerate for around four hours until set.

For the hibiscus jelly:

Soak the gelatin leaves in cold water to soften. Bring the sugar, water and lemon juice to the boil to make a syrup. Once boiled remove from the heat, and add the hibiscus tea, leaving it to infuse for 6 minutes. Add the softened gelatin, strain through a fine sieve and leave to set in the fridge for about 3 hours.

To serve

Carefully turn the Panna Cotta out onto a plate. Top with cubes of hibiscus jelly and summer berries (redcurrants, raspberries and strawberries are best at this time of year). In the restaurant we also serve with shortbread crumbs, and elderflower sorbet. It could be served with strawberry, raspberry or vanilla ice-cream.

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