

# Liquorice Panna Cotta



**Serves 4**

**Prep 30 mins**

**Cook: 1h 30 mins  
2h in the fridge to set**

**Easy**

## **Ingredients**

1 tsp liquorice compound

2 gelatine leaves

300ml of double cream

200ml milk

80g sugar

parkin cake or biscuits to crumble on top or serve alongside

frozen fruit mix (raspberries, strawberries, redcurrant, blueberries) defrosted

1. To make the panna cotta, soak the gelatine leaves in cold water. Heat the cream, milk, sugar and liquorice compound together until almost boiling, then add the gelatine. Stir and pour into glasses. Set in the fridge for at least 2 hours.
2. In a large saucepan, heat 100ml of water with 1 tbsp sugar until boiling. Add the defrosted fruit and heat until the liquid becomes thick and syrupy. Set aside to cool
3. Put the biscuits in a large plastic bag and beat with a saucepan to crumble.
4. To serve, take the panna cotta glasses from the fridge, spoon over the cool fruit and syrup and crumble over the biscuits or serve the cake alongside.