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NOVELLI®

PANNA COTTA WITH JAFFA ORANGE AND VANILLA REDUCTION

Makes

4

Time

2
Hours

Level

Simple

Kcal

365
per portion

You will need

- 7 x Jaffa Oranges (juiced)
- 3 x Cardamom Pods
- 2 x Vanilla Pods
- 1 x Gelatine Leaf (soaked in cold water)
- 100ml x Double Cream
- 100ml x Milk
- 70g x Honey
- 50g x Caster Sugar

USE THE HASHTAG
#JAFFAJJOY

Our step-by-step guide

Step 1

Place the milk, double cream, and caster sugar into a pan. Split one of the vanilla pods, scrape the seeds and add to the milk bringing to the boil.

Step 2

Remove from the heat and melt in the gelatine.

Step 3

Remove the vanilla pod and keep for garnishing later. Pour into moulds and leave to set.

Step 4

While the mixture is setting, place the juice from the Jaffa Oranges, vanilla pod, 70g of honey, and 3 cardamom pods into a saucepan. Reduce to a syrup slowly.

Step 5

Leave to chill, once cooled add the Jaffa Orange and Vanilla reduction to the gelatine mixture.

Step 6

Enjoy!

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