

HEDGE GARLIC PANNA COTTA WITH A FRESH PEA CREAM

Serves 6

INGREDIENTS:

FOR THE PANNA COTTA:

100ml milk

400ml double cream

2g powdered agar agar or equivalent volume of gelatine

200g hedge garlic

FOR THE PEA CREAM:

250g fresh peas

Splash of milk

DIRECTIONS

To make the panna cotta:

In a pan, bring the milk and cream to the boil then whisk in the agar agar (or gelatine) and season generously. Add the chopped hedge garlic and then quickly place the whole mixture into a blender and blend. Check your seasoning and then carefully pour the mixture into ramekins. Chill until set.

To make the pea cream:

Blanch the peas for 15 seconds in boiling water then strain. Place the peas in a blender with a splash of milk and a little seasoning. Blend until no lumps remain. Place in a bowl until ready to use.

This savoury panna cotta makes a showstopping starter. Enjoy with asparagus, a simple, herb salad or even some warm, crusty bread!