

Sticky Date Panna Cotta with Dark Toffee Sauce

Serves 6.

- 2 tbsp water
- 3 tsp powdered gelatine
- ½ cup boiling water
- ½ cup pitted dates, chopped
- 1 cup cream
- ½ cup dark brown sugar
- 1½ cups buttermilk
- 1 tsp vanilla essence

- ½ cup dark brown sugar
- ½ cup cream
- ¼ cup butter, cubed
- 1 tsp vanilla essence

1. Combine cold water and gelatine – mix to a smooth paste.
2. Add boiling water to chopped dates and allow to sit until dates soften.
3. In a saucepan add cream and sugar. Warm over a medium heat until sugar has dissolved. Do not boil.
4. Remove saucepan from heat and add the gelatine mixture. Cool the cream mixture to room temperature.
5. Blend the soften dates until to a smooth puree and then add to cream mixture.
6. Add the buttermilk and vanilla essence.
7. Divide the mixture equally among ramekins or dariole moulds and refrigerate overnight to set.
8. To make dark toffee sauce, place a sugar, cream, butter and vanilla in a saucepan and bring to the boil. Remove from stove and whisk until smooth and emulsified. Allow to cool to room temperature before serving.