

Flowerpot Pannacotta with Christmas Compote and Warm Star Shortbreads



Ingredients

Pannacotta:

70ml milk
2 vanilla pods, scored and seeds removed
Finely grated zest of 1 lemon & 1 orange
375ml double cream
1½ leaves of gelatine, soaked in water
70g caster sugar
1 shop bought muffin sliced finely for base

Shortbread Stars:

350g self raising flour
100g caster sugar
1 pinch of salt
200g unsalted butter

Topping:

¼ tsp ground star anise
½ tsp caster sugar

Compote:

5 whole figs (halved)
15 toffee dates (pitted)
15 prunes (pitted)
100g raisins
100g sultanas
250ml fresh orange juice
100ml marsala wine
50ml brandy
200g dark brown sugar
1 cinnamon stick
1 star anise
4 cloves
¼ tsp ground nutmeg
2 cardamom pods
2 vanilla pods split
2 fresh bay leaves

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Method

Pannacotta

1. Soak the gelatine leaves in cold water. Bring the milk, caster sugar, vanilla & zest to the boil. Remove and stir in the drained gelatine into the milk mixture until dissolved. Pass the mixture through a sieve. Stir in a bowl over ice until the mix starts to thicken slightly.
2. Pour the double cream into a separate bowl. Semi-whip the double cream and fold into the mixture.
3. Plug the small hole in a 6 inch flowerpot with a disc of muffin/sponge or dried cranberries and spoon mixture into the pot, until it is full. Leave to set in the fridge for 1 hour.

Compote

1. Place all of the ingredients in a large pan and bring to the boil. Reduce the heat to a minimum and leave to simmer for 45 minutes, until they are soft.
2. Take off the heat and allow to cool. Once cooled place in a preserving jar. This will last a month in the fridge (as long as you don't eat it all! It's also great with mature Cheddar).

Shortbread Stars

1. Preheat the oven to 175°C. Combine all the shortbread ingredients lightly by hand to form a dough. Place in a bowl in the fridge for 15 minutes.
2. Roll out and cut with a star shaped cutter. Place in preheated oven for 8 minutes. Remove from the oven while still warm.
3. Mix the ground star anise and caster sugar together and sprinkle over the top.

Serving Suggestion

Serve the finished flowerpot with a dollop of compote, a fig, a sticky toffee date and a dried orange slice. For a special treat serve with warm cookies on the side.

