



**Vanilla Panna Cotta, white chocolate and almond tuile, honeycomb, strawberries, mint and bee pollen**



Ingredients	Method
<p><b>Panna Cotta</b>            3 gelatin leaves            250ml milk            250ml double cream            1 vanilla pod, split lengthways, seeds scraped out            25g sugar</p> <p><b>Honeycomb</b>            80g butter            160g caster sugar            80g golden syrup            2 tsp bicarbonate of soda</p> <p><b>Tuile</b>            White chocolate            Sliced Almonds</p> <p><b>To Garnish</b>            Strawberries            Mint            Bee pollen</p>	<p>For the panna cotta soak the gelatin leaves in cold water until soft. Add the milk, cream, sugar, vanilla seeds and pod to a pan. Heat until simmering then remove the pod. Squeeze out the gelatin leaves and add to the pan. Take off the heat and stir until the gelatin has dissolved. Divide the mixture up into 4 ramekins and leave to cool before placing in the fridge for at least an hour.</p> <p>To make the honey comb put the butter, caster sugar and golden syrup into a tall sided pan. Heat gently until the sugar has dissolved and then turn up the heat. Boil until the mixture has turned a golden brown colour. Try not to stir the mixture as you are doing this. If you need to, swirl the mixture around gently. Add the bicarbonate of soda and stir it for a few seconds. The mixture will expand. Pour into the tray immediately. Be careful and this mixture is extremely hot. Leave until cold and set. you can then break up into pieces ready.</p> <p>Next heat the white chocolate in a glass bowl over a pan of simmering water. Place a sheet of baking parchment on a cookie tray. When the chocolate is melted spoon a dollop onto the backing parchment and with a pallet knife make a thin piece of chocolate about 5cm by about 15cm. Place some sliced almonds on top and push into the chocolate. Place the tray of chocolate in the freezer. I put the chocolate in the freezer because I work in a hot climate, so I want to get the chocolate to the table without it melting.</p> <p>I used a slate to plate this dessert. Cut the strawberries and arrange on the plate with the honeycomb and small leaves of fresh mint. Take the Panna cotta out of the fridge and turn each one out onto the plate. Wrap the white chocolate tuile around the panna cotta and top with bee pollen.</p>