



GLUTEN
FREE



VEGAN
SUITABLE

MAKES: 12

PREP: 60 minutes

COOK: 7 minutes

macadamia panna cotta

with Fig, Orange
Caramel and Lemon
Thyme

This super-luxe dairy-free panna cotta is silky heaven in a glass. The intriguing blend of fig and citrus flavours are balanced by Queen maple and vanilla, and the velvety crunch of macadamias.

Ingredients

Panna Cotta

2kg macadamias
3280mL water
220g caster sugar
1 tbs Queen Organic Vanilla Bean Paste
4g agar agar powder
2 tsp arrowroot powder
2 tbs cold water

Salted Orange Caramel

400mL Queen Pure Canadian Maple Syrup
finely grated zest and juice of 1 orange
finely grated zest and juice of 1 lemon
40mL water
1 tsp sea salt

To Serve

9 fresh figs, cut in wedges
Roasted macadamias, chopped
Lemon thyme sprigs

Method

RECIPE BY: Max Adey

STEP 1

Preheat oven to 160°C, fan-forced. Line two large oven trays with baking paper. Divide macadamias among trays. Roast, stirring occasionally, for 20 minutes until golden. Cool on trays.

STEP 2

Blend macadamias and water, in four batches, in a high-speed blender until very smooth. Strain mixture through a very fine sieve. Discard any solids. Transfer strained milk to a nut bag or fine sieve lined with muslin and strain milk again, pressing down lightly to extract as much milk as possible. You should have 2L macadamia milk.

STEP 3

Put macadamia milk, sugar, vanilla bean paste and agar agar in a large saucepan over medium-high heat. Cook, stirring, until mixture comes to boil. Cook for 1 minute until sugar and agar agar dissolves. Combine arrowroot powder and 2 tbs cold water in a small bowl and whisk to combine. Whisk arrowroot mixture into hot milk mixture; bring to the boil and immediately remove from the heat. Divide mixture among 12 x 250mL balloon glasses. Refrigerate for 1 hour until chilled and set. Cover and keep refrigerated for up to 2 days.

STEP 4

For salted orange caramel, cook maple syrup in a large saucepan over medium-high heat for 5-6 minutes until caramelised. Remove from the heat and stir in citrus zest, juice, water and salt. Refrigerate until required.

STEP 5

To serve, top panna cotta with fresh figs and macadamias. Drizzle with orange caramel and scatter with thyme sprigs.

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