



GLUTEN  
FREE

**MAKES:** 21 x 100g panna cottas    **PREP:** 1 hour 20 minutes, plus chilling    **COOK:** 15-20 minutes

*Refer to recipe for component breakdowns*

# limoncello panna cotta

## with Lemon Gel & Amaretti Biscuits

This classic Italian inspired dessert is delightfully refreshing. Creamy pannacotta is infused with the flavours of Queen vanilla and lemon, then layered with a lemony gel and topped off with almond biscuits.

### Ingredients

#### Limoncello Panna Cotta

**Makes:** 21 x 100g panna cottas

**Prep:** 45 min **Chill:** 4-24 hours

10 sheets gelatine, gold leaf

750mL milk

950mL cream

300g caster sugar

150mL Limoncello

1 Queen Pro Vanilla Bean Pod

1 tbsp Queen Pro Natural Lemon Extract

#### Lemon Gel

**Prep:** 20 min **Chill:** 10 min

5 lemons

200g caster sugar

#### Amaretti Biscuits

**Prep:** 15 min **Cook:** 15-20 min

1kg almond meal

500g caster sugar

300g egg whites

1 tsp Queen Pro Organic Vanilla Extract

40mL Queen Pro Natural Almond Extract

icing sugar, as needed

#### To Serve

edible flowers, to garnish

### Method

**RECIPE BY:** Angelica Iuliano

Queen Professional Brand Ambassador

#### STEP 1

For the panna cotta; bloom gelatine in iced water, squeeze out when ready and set aside.

#### STEP 2

Split the vanilla bean pod lengthways and scrape out the seeds. Boil milk, cream, sugar, vanilla bean including seeds, and lemon extract. Take off heat, add in gelatine and limoncello, then mix until gelatine is fully melted.

#### STEP 3

Place mixture into a water bath and stir constantly, scraping side of the bowl so it doesn't set. Stir until the mixture is cold to touch.

#### STEP 4

Pour 100mL into glasses. Wait 30 minutes before moving glasses to avoid liquid splashing around. Place panna cotta in the fridge for 4 hours (for soft set product) or up to 24 hours (for fully set/more firm product).

#### STEP 5

For the lemon gel; peel and juice lemons – keep them separate. Boil lemon peel 5 times, changing the water each time. Blend peel, juice and sugar for 5 minutes on high in a blender. Cool over a water bath. Place into a piping bag.

#### STEP 6

For the amaretti biscuits; preheat oven to 180°C. Mix together almond meal and caster sugar. Mix in egg whites, vanilla extract and almond extract. Roll mixture into smooth 3cm balls, then roll them in icing sugar. Place onto lined trays and bake for 15-20 minutes or until golden on base of biscuit. Allow to cool.

#### STEP 7

To assemble, remove set panna cottas from the fridge. Pipe a small layer lemon gel on top, then sprinkle amaretti over the pannacottas. Garnish with edible flowers and serve.