



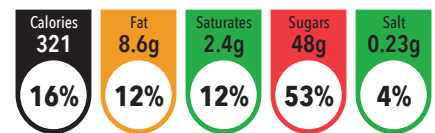
YOGURT PANNA COTTA WITH SALTED NUT BRITTLE

 **Prep:** 10 minutes plus setting

 **Cook:** 5 minutes

 **Serves:** 4

Each serving contains



of your guideline daily amount

INGREDIENTS:

- 4 sheets leaf gelatine (7g)
 - 350ml milk
 - 1 tsp vanilla bean paste
 - Zest 1 lime
 - 50g caster sugar
 - ½ tsp **LoSalt**
 - 275g natural yogurt
- Salted nut brittle:**
- 100g caster sugar
 - 25g unsalted cashews, roughly chopped
 - 25g pistachios
 - ¼ tsp **LoSalt**

METHOD:

1. Soak the gelatine in cold water for 5 minutes.
2. Place the milk, vanilla, lime zest, sugar and **LoSalt** in a small saucepan and heat to just below boiling point. Squeeze the excess water from the gelatine and add to the milk, stir until dissolved. Cool slightly before stirring in the yogurt.
3. Pour into 4 x 200ml dairole molds or ramekins and place in the fridge to set for 4-5 hours.
4. Meanwhile, to make the brittle, place the sugar in a small saucepan and gently heat until melted and golden in colour, stir in the nuts and **LoSalt**. Pour out onto a tray lined with baking parchment and allow to set.
5. Dip the molds in a bowl of hot water to loosen before turning out onto plates, break the brittle into shards and serve with the panna cotta.

COOKS TIP:

Prepare the day before and leave to set overnight. Store the brittle in an airtight container and break into shards just before serving.