

# Honeyed Chestnuts & Yoghurt Panna Cotta

(Serves 4-6)

## Honeyed Chestnuts

3 strips orange zest  
1 cup orange juice  
1/2 cup clear honey  
1 tablespoon brandy (optional)  
500 g peeled chestnuts

## Yoghurt Panna Cotta

350 ml pouring cream (35% milk fat)  
1/2 cup caster sugar  
3 wide strips orange zest  
2 teaspoons gelatine  
1/4 cup water  
300 ml plain Greek-style yoghurt



## Honeyed Chestnuts

Place orange zest, juice and honey in a pan. Bring to the boil and simmer 3 minutes. Add the chestnuts and brandy and simmer for 10 minutes, or until chestnuts are tender, stirring occasionally.

## Panna Cotta

Very lightly oil 6 x 150 ml moulds. Place the cream, sugar and orange zest in a saucepan and slowly bring the boil while stirring. In a small bowl or cup, sprinkle gelatine over water. Microwave until gelatine is dissolved and stir into cream mixture. Whisk in yoghurt until well blended.

Pour into moulds and refrigerate until set. Serve chestnuts with the panna cotta.

*\* These Chestnuts could also be served with crème caramel, chocolate mousse or over plain or chocolate cake.*