

Coopers Extra Stout Panna Cotta with Rhubarb and White Chocolate Mousse

Ingredients

- 100mls of Coopers Extra Stout
- 600mls cream + 200mls extra
- 100g of honey
- 8 sheets of gold leaf gelatin
- 2 stalks of rhubarb, diced
- 200g white chocolate
- 1 lemon
- 50g sugar
- 50g flaked almonds, toasted

Method

In a saucepan, combine 600mls of cream and the honey over heat. In a bowl of ice water bloom the gelatin.

Once the honey has melted into the cream, remove from the heat and add the Stout whisking it in until combined. Squeeze the water from the gelatin and add to the stout mixture. Whisk until the gelatin has melted then pour the mixture into bowls and place into the fridge to set.

In a metal bowl, whisk the 200mls of cream to soft peaks. Melt the white chocolate in the microwave or over a double boiler. Once the chocolate has melted allow to cool down slightly before gently folding it into the cream. Do not over mix. Place into the fridge to set.

In a saucepan cook the rhubarb with a pinch of sugar and the lemon juice. Cook until just soft, remove and cool before serving.

Toast the almonds in a pan with the sugar until caramelised. Set aside to cool.

To serve, place a spoon of the rhubarb onto the panna cotta, top with a spoon of mousse and garnish with the almonds.



The Coopers logo, featuring the brand name in a stylized, red, cursive script.