

Rhebokskloof Wines Goats Cheese and Guava Panna Cotta



Ingredients

- Guava Paste Layer:**
3 white gelatine leaves (5g)
150g guava puree*
150ml water
- Goat's Cheese Layer:**
120g soft goat's cheese
1 cup (250ml) milk
½ cup (150g) sour cream
2 tbs caster sugar
1 vanilla pod, seeds scrapped
Pinch of salt
3 white gelatine leaves, extra (5g)
- Cashew Nut Crumb:**
60g unsalted cashew nuts, roasted
1 tbs plain flour
1 tbs caster sugar
¼ tbs ground cinnamon
¼ tsp salt
1 tbs unsalted butter, cubed

*Cook 1 kg ripe guava in 1 L of water with half a cup of sugar, when soft, strain of the water. Mash fine in a food processor and press pulp through a sift to remove the pips.

Method

1. For the guava puree layer, place 3 gelatine leaves in a bowl with water. Combine guava puree and water in a saucepan over medium heat. Remove from heat. Squeeze out excess water from gelatine leaves and stir in with guava mixture. Distribute amongst 4 dessert glasses or ramekins and place in the fridge for 1 hour or until set.
2. For the goat's cheese layer, once the guava gelatine is set place 3 extra gelatine leaves in a bowl with water. In a medium saucepan combine the goat's cheese, milk, sour cream, sugar, vanilla and salt and whisk over medium-low heat without bringing mixture to the boil until cheese is melted. Remove from heat, squeeze out excess water from gelatine leaves and whisk in the cheese mixture. Transfer to a jug and set aside for 15 minutes to cool slightly. Pour over guava puree layer and place in the fridge for 6 hours or until set. To unmould, carefully run a warm knife around the edge of panna cotta a couple of times before turning down onto a plate**.
3. For the cashew nut crumb, pre-heat the oven 180°C, fan-forced. Line a tray with baking paper. Place all ingredients in a bowl of a food processor and process until nuts are roughly ground. Transfer to a bowl and rub the mixture with the palms of your hands until the butter is combined. Spread evenly onto the prepared tray and roast for 5 minutes, stir once and roast for a further 5 minutes. Serve crumbs with the panna cotta. Serves 4.

Wine pairing:

Rhebokskloof Chenin Blanc

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