

EPISODE 10 - GERMAN FLAG DESSERT

1. Guinness and Coca Cola Jelly
2. Strawberry Puree
3. Lemon Panna Cotta

Ingredients for ½ litre Dessert 1:

250 ml Coca Cola
250 ml Guinness
2 tbsp sugar
2 tbsp instant gelatine

Ingredients for ½ litre Dessert 2:

300 g ripe strawberries
200 ml water
2 tbsp sugar
2 tbsp instant gelatine

Ingredients for ½ litre Dessert 3:

500 ml whipping cream
1 vanilla pod
1 lemon, zest only
2 tbsp sugar
2 tbsp instant gelatine

Method Dessert 1:

Combine all ingredients and mix well
Set aside

Method Dessert 2:

Remove the green cap and stem of the strawberries with a paring knife
Add the water, sugar and gelatine and blend to a thick puree
Set aside

Method Dessert 3:

Put the cream into a saucepan



EPISODE 10 - GERMAN FLAG DESSERT

Grate the lemon zest into the cream

Split the vanilla pod down its length using a paring knife

Scrape out the seed pulp

Put the pod and the seeds into the cream

Bring to the boil whilst stirring, watching carefully so as not to let it boil over

Once boiled, let simmer over low heat for about 3 minutes

Set aside to cool

Placing the saucepan in the sink full of cold water will help speed up the process

Whilst still warm, add the gelatine and mix in thoroughly

Set aside again

Pour each dessert separately into glasses or forms and allow each to solidify in the fridge before adding the next layer