



Oxfam fair Coffee Pannacotta with a Salad of Strawberries in Balsamic by Robert Molines

Ingredients

- 500ml cream
- 100g caster sugar
- 10g gelatine leaves
- 3 espresso coffee shots from Oxfam fair coffee collection
- 2g Kahlua

Method

Put the gelatine leaves in cold water to soften

Warm the cream, sugar and coffee to a 50 degree temperature. Mix well, add the Kahlua then the softened gelatine leaves.

Strain the mixture and pour it into some small plastic dariole moulds and refrigerate for 6 hours.

Salad

- 1 punnet of strawberries
- 1 soup spoon of caster sugar
- 1 soup spoon of lemon juice
- 1 soup spoon of balsamic vinegar
- 2 mint leaves thinly sliced

Marinate the strawberries with all the other ingredients and refrigerate to serve when the pannacottas are ready

Always best served with a pistachio biscotti or any thin biscuit or wafer.