

Orange fig panna cotta with cinnamon tuile



Serves 2

This should be made the day before.

Ingredients

For the panna cotta

- One cup of rice milk
- 300g silken tofu
- 4 tablespoons of rice syrup
- ½ teaspoon of orange essence
- 2 teaspoons of agar flakes
- 2 figs (to serve)
- Orange juice (to serve)

For the cinnamon tuile

- One tablespoon of chickpea flour
- One tablespoon of water
- One teaspoon of rice syrup or other liquid sugar
- One pinch of cinnamon

Method

For the panna cotta

1. Blend the rice milk, tofu, rice syrup and orange essence in a pan, until smooth
2. Add the agar flakes and mix
3. Heat to boiling point, then reduce to a simmer stirring every now and again
4. Continue until the agar flakes have disappeared – check to see if you can still see flecks on the back of a spoon
5. Once the flakes have vanished, let cool a little and pour into glasses
6. Chill for four hours or overnight

For the cinnamon tuile

1. Mix the chickpea flour, water, rice syrup and cinnamon until there are no lumps
2. Rest and leave to thicken. Whilst the mix is thickening, preheat the oven to 180C
3. Spoon a teaspoon a time onto a baking tray lined with lightly oiled greaseproof paper
4. Bake for around 10-15 minutes until they are golden brown
5. Remove from the oven and let cool

To serve

1. Remove panna cotta from the fridge and place the glass on a plate
2. Put the crushed cinnamon tuile onto one corner of the plate
3. Quarter the figs and add to a hot frying pan
4. Add some orange juice and cook on a medium heat for a few minutes to make a sauce
5. Place two fig quarters and some of the sauce on top of the panna cotta and put the other two on the opposite side of the plate to the cinnamon tuile