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 silt 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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