

Featured Recipe: Strawberry & Rose Panna Cotta, by Chef Tanja Kruger of Makaron

Chef Tanja says: I love this recipe for Strawberry & Rose Panna Cotta. At Makaron, we collect roses from all over the Majeka House garden and use them to make our own Rosewater. It smells and tastes amazing, and reminds me of summer!



Serves 6

You will need:

- 500ml Cream
- 30ml Castor sugar
- 4 Gelatine leaves, softened in cold water
- 90ml Rosewater (homemade is best)
- 100g Strawberries, cut into quarters
- The juice of half a lemon

The Method:

1. Heat the cream and sugar and remove from the heat as soon as it starts to simmer
2. Squeeze the excess water from the gelatine leaves and add it to the cream, stir until everything is dissolved
3. Add the rosewater and pour the mixture into jars. Leave to set in the fridge for a few hours
4. Squeeze the lemon juice over the strawberries and put it on top of the panna cotta, along with some rose petals, to serve.

Wine Pairing: Thelema Rhine Riesling Late Harvest

A member of the South African Culinary Olympic Team, Chef Tanja Kruger's enthusiasm for all-things-food has helped her achieve inspiring success. [Click here to learn more http://www.fineplaces.co.za/?p=2172](http://www.fineplaces.co.za/?p=2172)

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