**CREDIT: JOSH EGGLETON**

**Dish: Campari Negroni Buttermilk Panna Cotta**

**Chef: Josh Eggleton, Michelin-starred chef, pub/restaurant operator and three-time Great British Menu finalist**

**Serves: Six**

**Cook time: 1 – 1.5hrs**

**Equipment**

2 jugs

2 pans

1 whisk

6 pudding moulds

Electronic scales

**Ingredients**

**‘Negroni’ Jelly Layer – The Pink Layer**

25ml Campari

25ml vermouth (we like to use sweet vermouth from Bramley & Gage)

40g sugar

60g water

1 leaf bronze gelatine

**Buttermilk layer**

50g full fat milk

50g double cream

200g buttermilk

25g caster sugar

1 leaf bronze gelatine

**Garnish**

Blood orange (substitute with orange when out of season)

Sponge cake

**Method**

Begin with the ‘Negroni’ jelly layer by mixing all the ingredients (except the gelatine) together in a pan on a low heat. While you do this, pop the gelatine in some cold water to soften – five minutes should do it. When gelatine is soft add that to the pan, making sure to squeeze the excess water out of the gelatine before you pop it into the warming ‘Negroni’ mix. Once the gelatine has melted in the pan transfer the mix into a jug.

To make the buttermilk layer heat all ingredients (except the gelatine) in a pan, whisking as you go. Heat to just above blood temperature – about 50c is right. Then dissolve the gelatine in the buttermilk mix – when gelatine has melted transfer from the pan into your second jug.

Now, layer the buttermilk with the ‘Negroni’ jelly – this will require each layer to set in the fridge before you pour the next – check layers after 15 minutes of setting, it’s ready when you feel some resistance.

Using your scales, layer 10g of Campari into each mould then refrigerate.

Now add 35ml of the buttermilk layer into each mould – do this very gently as the layers may bleed if you pour too fast or from too high. Try pouring from the jug onto the back of a spoon to make this process more gentle.

Continue this pour, set, pour, set process until all mixes are gone – you ought to have two layers of each.

**To serve**

Once you are happy that the panna cottas are set - get a warm bowl of water ready – and dip the outside of the mould into the water to loosen the panna cotta and turn out into your favourite bowl.

Garnish with blood orange segments – cut the fruit out of the skin. Blow torch or burn lightly in a frying pan for more depth of flavour.

You can also make a little Negroni mix – 20ml each of gin, Campari, vermouth and orange juice will do it, and pour a splash of this into each bowl around the panna cotta. If you have any leftover then of course, just drink it!

Tear up some little pieces of sponge cake – the same size of a small orange segment – and scatter them around the outside of the panna cotta too – this will add some nice texture contrast to the dessert and soak up the Negroni juice. I make a marmalade sponge and that’s a delicious addition.