



Peacock Hill Vineyard

HUNTER VALLEY NSW

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Duetto Panne Cotte

*Recipe kindly given/created by Chef Darren Ho to match
Peacock Hill "Good Company" dessert wine.
(Serves 6-12 depending on the size of your 'cup'.)*

Ingredients

Gelatine leaves (2.5gram/leaf) x 3

Milk Full Cream x 225 millilitre

Cream x 225 millilitre

Duetto from Binnorie Dairy 100 grams

*(you can make your own duetto by blending 3 parts
mascarpone & 1 part gorgonzola together till smooth)*

Sugar Castor x 50 gram

Vanilla Pod x 1 each

Fresh figs x 4

Method

1 - Soak the gelatine leaves in water

2 - Cut the figs into quarters and either marinate in some "Good Company" for a few hours or poach off in some sugar syrup for 15 minutes and leave to cool down in the syrup.

3 - Gently heat the milk, blue cheese and cream in a stainless saucepan with the sugar and the vanilla bean (cut in half lengthways)

4 - Stir until the sugar & cheese dissolves. Taste for balance of blue cheese flavour. If you need to add some more duetto you can do so.

5 - Squeeze out the water from the gelatine leaves and drop it into the , milk mixture, stir until completely dissolved.

6 - Add the scrapings from the vanilla beans & pour into the dariole moulds.

7 - Refrigerate for at least 6 hours.

8 - To serve lay the dariole mould on the side and push the side of the panne cotte towards the centre to create an air pocket on the side, then tip upside down onto a plate. Place figs around with a drizzle of the juices around the plate.

And now the MOST IMPORTANT PART:

RELAX and ENJOY with a serve of Peacock Hill's Good Company