

## Yoghurt Panna Cotta, Ginger Rhubarb, Honey Oat Crumble (Serves 4)

### Ingredients

#### **Panna Cotta:**

500g Natural yoghurt  
100g Double cream  
150g Caster sugar  
4 Gelatine leaves

#### **Ginger Rhubarb:**

500g Rhubarb, washed and cut into 1 inch pieces  
50g, Caster sugar  
50g Stem ginger (in syrup), finely chopped  
2Tbsp Ginger syrup  
Splash water

#### **Garnish:**

Handful of oats  
Squeeze of honey



### Method

To make the panna cotta: Soak the gelatine leaves, as per the instructions. Heat the sugar and cream in a pan until just boiling, then remove from the heat and stir in the gelatine. Mix in the yoghurt and pour into glasses. Put in the fridge to set (minimum 1 hour).

To make the ginger rhubarb: In a saucepan, add the rhubarb, sugar and water. Stir and place on a medium heat. Add the ginger and the ginger syrup and stir again. Simmer for 10-15 minutes, stirring occasionally, until the rhubarb is soft but retains its shape. Let the rhubarb go cold.

To make the oat topping: Mix the honey and oats and bake in a 180C oven for 12 minutes, until golden.

To Serve: Spoon the rhubarb on to the top of the panna cotta and finish with the oat topping.