

PANNA COTTA AND MARSHMALLOW MUSHROOM



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Ingredients

PANNA COTTA AND MARSHMALLOW MUSHROOM

Panna Cotta

- 1 cup cream
- 1 cup milk
- ¼ cup sugar
- 1 tsp gelatin

Lime Jelly

- Lime crystals
- Boiling water

Marshmallow



- 40g icing sugar
- 280g sugar
- ½ tbsp gelatin
- 1 egg white
- 1tsp vanilla

Methods and Directions

PANNA COTTA AND MARSHMALLOW MUSHROOM

Panna Cotta

- In a saucepan add cream, milk and sugar. Bring to a boil. Add gelatin and a few drops of water and mix together.
- Add gelatin to the milk and stir until gelatin has dissolved.
- Cool cream mix and portion into shot glasses, place in fridge and let mixture set for a couple of hours.

Lime Jelly

- Boil water and add to the lime crystals. Allow to cool slightly and pour on top of the cream mixture. Allow to set.
- Once the entire mixture has set, turn upside down so the whole mixture comes out.

Marshmallow

- Bring sugar and 200ml water to boil in a saucepan. In a bowl put 200ml cold water and sprinkle the gelatin over the top. Stir gelatin in syrup.
- Beat egg whites until stiff. Add syrup a little at a time. Beat for an extra 10 minutes.
- Add to piping bag and pipe small discs. Allow to set for a few hours.

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