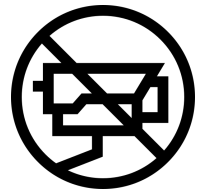


Hojicha Panna Cotta

Makes 8 Panna Cottas



INGREDIENTS

- 3 Egg Whites
- 300ml Whipping Cream
- 200ml Whole Milk
- 85g Granulated Sugar
- 1 Tsp Vanilla Essence
- 1 Tbsp Hojicha Powder (we used [this](#))
- 1 Pinch Fine Sea Salt

Egg Whites

1. In a bowl, beat the egg whites until it loses its elasticity. Keep this separate from the rest of the ingredients.

Cream Base

2. Sift the hojicha powder into the sugar.
3. In a pot over a small fire, combine the rest of the ingredients.
4. Stir continuously until sugar and hojicha granules dissolve into the mixture.
5. Let the cream base cool to room temperature.

Combine

6. Combine the egg whites and cream base.
7. Strain the mixture through a sieve. After straining the mixture, do your best to avoid creating air bubbles.

Baking And Serving

8. Prepare 8 ramekins by oiling (butter) the insides. Place them in a tray. Divide the mixture into the 8 ramekins.
9. Pour hot water into the tray. Bake at 150°C for 30 minutes.
10. Let chill in refrigerator for 4 hours.
11. Run a knife around the edge of the ramekin, turn panna cotta out onto a plate.
12. Top with maple syrup and fresh berries.