

## living on the coast recipe cards- black cherry panacotta



### Ingredients.

4 cups cream  
1 ½ cups of white sugar  
tin of black cherries, pitted and drained  
3 ½ tsp of gelatine dissolved in 40ml of boiling water  
Whipped cream and strawberries for garnish

### Method.

In a pan, chop cherries in half and add to cream and sugar mixture. Bring to boil on the stove, then reduce to a simmer and stir with wooden spoon until sugar has dissolved, then add gelatine. Oil 6 moulds of your choice and pour mixture into the moulds and put in the fridge to set overnight. Take out of moulds and serve with whipped cream and strawberries.



Throughout series one and two we have been travelling to locations on the coast cooking up some great dishes. Adam has been showing you some of his favourites from the award winning Trevi's menu.

Our cooking segment is proudly sponsored by the Trevi fountain restaurant you can visit [www.trevifountain.com.au](http://www.trevifountain.com.au) or ph adam 02 44230285 in business hours if you require any advice or to make a booking for dinner the next time you are in the shoalhaven