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**Milk chocolate egg filled with white chocolate, cinnamon and yoghurt panna cotta with mango sauce**

**By Alfred Henry, Southern Sun Cape Sun**

**White chocolate cinnamon and yoghurt panna cotta**

Ingredients:

500ml milk

500ml cream

250g Bulgarian yoghurt

400g white chocolate

8 leaves of gelatine

3 cinnamon sticks

Method:

1. Bring cream and milk to the boil in a saucepan, add cinnamon sticks and allow to boil.
2. Remove from the heat cling wrap and leave to infuse for 30 minutes.
3. Soak gelatine in cold water until softened, strain pannacotta mix and bring back to the boil, add white chocolate and melt in the gelatine leaves.
4. Once gelatine has melted add in the yoghurt and stir until dissolved.
5. Place mixture in the refrigerator and stir constantly until mixture begins to set slightly, remove from the fridge and pour into the hollow egg shells that have been bound together and a little of the base removed to allow the panna cotta mixture to be poured in. Fill until two-thirds full.
6. Take out a small scoop of the panna cotta mix once slightly set further to allow the piping of the mango gel in to form the yolk of the egg.
7. Top the egg up with the panna cotta mix to fill the egg completely.
8. Place a small disc cap of chocolate on the base to enclose the egg once full.

**Passion fruit gel/mango gel**

Ingredients:

1 litre passion cordial

1 litre mango pulp

4 tablespoons ultra tex

Method:

1. Blend the mango pulp and the passion fruit cordial together.
2. Add the ultra tex powder and blend further until thickened.
3. Set aside until required for piping in the chocolate egg.

**Honey comb**

Ingredients:

3 cups sugar

3 cups glucose

3 teaspoons water

3 teaspoons bicarb

Method:

1. Caramelise in a sauce pan all the ingredients, except the bicarb until golden brown.
2. Add in the bicarb into the caramelized sugar, stir to settle the foaming and pour on to a silpat mat and spread to help remove some of the bubbles and leave to set until hard.
3. Soften this honeycomb under a sugar heat lamp until it is soft enough to pull into thin strands.
4. Pull the honeycomb into thin strands to form a bird’s nest.
5. Set aside to harden again until plating the dish.