

Orange and Caramel Panna Cotta

This cake is gorgeous, rich, decadent, easy to make and stays fresh for a fortnight or possibly more

You'll need for syrup:

- 100g caster sugar
- 4 tbsp orange juice

For panna cotta:

- 395g tin condensed milk
- 1 cup cream
- 3 eggs
- 1 tsp vanilla bean paste or essence
- 1 tsp grated orange zest

Method:

Simmer the juice and sugar for the syrup, stirring well. Take off the heat when sugar has dissolved.

Mix other ingredients. Bake at 200°C for about 50 minutes till firm on top – smaller containers will cook faster than one large one.

Pour over hot syrup to serve.