



TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

CORNISH JUNKET

DESCRIPTION

A dish from the West Country, comforting junket has been enjoyed for generations. Traditionally finished with a scrape of nutmeg, we love ours flavoured with real vanilla, saffron or rum. Play around with toppings too - perhaps adding blood orange, salted caramel or caramelize some sugar for a crunchy creme brulee finish.

Serves 4

INGREDIENTS

600ml Trewithen Dairy Whole Milk

1 tbsp Caster Sugar

1 tsp Vanilla Paste - only real vanilla will do

1 tsp Rennet

Trewithen Dairy Cornish Clotted Cream to serve.

METHOD

Warm the milk in a saucepan until it reaches approximately body temperature – no more. Stir through the caster sugar until it completely dissolves. Add the vanilla paste. Have four serving ramekins and a ladle ready at this point. Are you ready? Now add the rennet, stir through briefly and quickly but carefully ladle the mixture between the ramekins. At the point, don't touch the ramekins for at least 15 minutes, leave them exactly where they are. Allow to set at room temperature – about 3 hours.

To serve – you can grate over nutmeg, finish with a spoonful of clotted cream, or perhaps some fresh berries.