

# Panna Cotta 3.0

Recipe for Spring & Summer Collection 2023



## Recipe

### Panna Cotta

Whole milk	300g
Cream 35%	200g
Sugar	35g
Vanilla pods	2g
Gelatin mass	40g
<b>Totaal</b>	<b>575g</b>

### Panna Cotta

Heat up at 60°C the milk with the cream, sugar and scratched vanilla pods. Strain to take away the pods. Add the melted gelatin mass and reserve to the refrigerator overnight.

### Apricot jelly

Apricot puree	200g
Agar agar 2,	5g
Sugar	10g
Gelatin mass	4g
<b>Totaal</b>	<b>216.5g</b>

### Apricot jelly

Heat up the puree at 60°C, add the mixture sugar/agar agar and bring to a boil. Add the melted gelatin mass mixing well. Pour over a silicon mat forming a thin layer. When cold, with different size of flower cutter cut the jelly and reserve.

### Apricot confit

Apricot puree	450g
Sugar	110g
Pectin NH	4g
Dry apricot (hydrated) OR fresh ones	250g
<b>Totaal</b>	<b>814g</b>

### Apricot confit

Mix well the pectin with the sugar. Heat up the fruit puree at 50°C. Add in the mixture sugar/pectin stirring well. Bring to a boil, add the chopped and hydrated apricot, and bring to a boil for two minutes. Reserve in the refrigerator.

## Nocciolato chocolate cream

Heavy cream 35%	125g
Whole milk	125g
Egg yolks	50g
Granulated sugar	25g
Nocciolato 32%	170g
Gelatin mass	18g
<b>Totaal</b>	<b>513g</b>

## Nocciolato chocolate cream

Make creme anglaise by cooking cream, milk, egg yolks and sugar at 84°C. Add the melted gelatin mass, pass through the mixer, and pour gradually into the melted chocolate until perfect emulsion. Let crystallize into the refrigerator.

### Assembly, layout and finishing

Dispose harmoniously the jelly flower all over the inside border of the glass. Heat up the panna cotta at 25°C to soft it and pour a layer in the bottom. Let set in the fridge.

In the center of the first panna cotta layer, garnish with some apricot comfit. Warm up to 25°C the Nocciolato cream and pour over until covering the comfit. Let set up in the refrigerator. Pour a second layer of panna cotta and let set up.

Decorate the top with orange sable, some apricot comfit and Dobra's GEOMETRIC BUTTERFLY.

**Enjoy this exciting recipe.**

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