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
Totaal	**575g**

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
Totaal	**216.5g**

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
Totaal	**814g**

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
Totaal	**513g**

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 confit. 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 Dobla's GEOMETRIC BUTTERFLY.

Enjoy this exciting recipe.

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Geometric butterfly