

Fresh tarragon Panna Cotta, Hydromel jelly, poached Asian pear

Recipe for 4 persons

Description

Tarragon flavored panna cotta, topped with a nice jelly of hydromel and poached Asian pears in vanilla.

Ingredients

For the panna cotta

- 250 Ml Milk
- 60 Gr Sugar
- 8 Gr Tarragon
- 0.50 Gr Green food coloring
- 2.50 Leaf(ves) Gelatin
- 125 Gr Plain greek yogurt 0%
- 150 Gr 35% whipping cream

For the hydromel jelly

- 50 Ml Baumé syrup
- 235 Ml Hydromel wine
- 4 Leaf(ves) Gelatin

For the asian pears

- 1 Unit(s) Asian pear
- 450 Ml Water
- 200 Ml Sugar
- 1 Unit(s) Lemon
- 1 Clove(s) Madagascar vanilla

Preparation

- Preparation time **60 mins**

For the pears

Bring the water and the sugar to boil in a pot with the lemon cut in half, put the pears inside the syrup. As soon as you're able to pierce it with a small knife, remove it from the syrup and cool it down in the fridge.

When cold, cut the pears in pieces.

For the hydromel jelly

Put the jelly sheets in cold water. In a pot bring the syrup to boil, strain the jelly between your hands, and melt it in the hot syrup, then remove it from the stove. Put the syrup in a bowl and add the hydromel, mix it well and in the fridge for 6 hours. When it's ok, dice it.

For the panna cotta

Place the jelly in cold water. In a pot, bring the milk to boil with the tarragon, smooth it in the blender with green food colorant. And pass it through a strainer.

Strain the jelly between your hands and melt it in the hot milk, cool it down in the fridge, when done, add the yogurt, whip the cream and add the whipped cream in the mix with a whisk.

You just have to pour the mix in your bowl.

For the plating

On the top of the panna cotta, put the poached pears and the jelly.

Bon appétit!