

Panna Cotta lime zest, orange biscuit, citrus supremes, meringue snow

Recipe for 4 persons

Description

A fresh and easy to make dessert that will leave your guests speechless.

Note

This dessert requires quite a bit of preparation so it is imperative that you start it a day or two in advance. The result is worth the effort!

Ingredients

Lime panna cotta

- 185 Gr 35% cooking cream
- 60 Gr Sugar
- 1.50 Leaf(ves) Gelatin
- 120 Gr Plain greek yogurt 0%
- 1 Unit(s) Lime

Orange cookie

- 120 Gr Butter
- 120 Gr Sugar
- 2 Unit(s) Egg
- 1 Unit(s) Orange
- 120 Gr Flour
- 1 Tsp Baking powder
- 1 Pinch(es) Salt

Citrus supremes

- 1 Unit(s) Pink grapefruit
- 1 Unit(s) Orange
- 1 Unit(s) Blood orange

French meringue

- 75 Gr Egg white
- 75 Gr Sugar
- 75 Gr Icing sugar

Pistachio cremeux

- 75 Ml Milk
- 75 Ml 35% cooking cream
- 2 Unit(s) Egg yolk
- 125 Gr White chocolate
- 1 Leaf(ves) Gelatin
- 10 Gr Pistachio paste

Preparation

- Preparation time **75 mins**
- Preheat your **Four** at **365 F°**

Preparation

Place the gelatin leaves in a bowl with cold water. Grease the molds for the panna cotta.

Zest the limes for the panna cotta.

Zest and juice the orange for the cookie.

Make a simple syrup with 50ml of water and 30g of sugar. Bring to a boil and then set aside. You will add citrus juice just before serving.

Lime panna cotta

In a sauce pot, bring the cream and sugar to a boil and then remove from the heat. Squeeze the excess water from the rehydrated gelatin leaves and then add them to the cream and sugar mixture. Add the lime zest and yogourt and whisk together. Pass the liquid through a fine mesh sieve and then transfer to the molds. Let set in the fridge for one night.

Orange cookie

In a mixing bowl, whisk together the butter and sugar. Add the eggs one at a time (easier if room temperature) then add the orange juice and zests. The mixture will look broken, this is normal!

Add the flour and baking powder and fold with a spatula. Grease a baking sheet lined with parchment paper and pour the cookie mixture evenly on the bottom, roughly 1cm thick. Sprinkle with a thin, even coating of sugar.

Bake in the oven for roughly 20 minutes, use a knife to check if it is done cooking. Once cooked and cooled, unmold the cookie.

Citrus supremes

Peel the citrus fruits all the way to the flesh and with the help of a paring knife, remove the flesh supremes, making sure not to take any membrane or zest. Try and do this operation at the last minute so as not to lose too much juice.

Set aside in the fridge until ready to dress the plates.

Meringue Française

Whisk the egg whites with a pinch of salt until it forms peaks. Add the sugar slowly while whisking to tighten the meringue and make it nice and shiny.

With the help of a piping bag and a uniform tip, make nice tubes on a baking sheet lined with parchment paper. Transfer to your oven at 90°C (194°F) for 1h30m. Once cooked, leave at room temperature, uncovered. You should be able to break them into small pieces that are crunchy.

Pistachio cremeux

Rehydrate the gelatin in cold water.

In a sauce pot, bring the milk and cream to a boil with the aromas you prefer (tonka, vanilla, etc...). Lower the heat.

In a mixing bowl, blanch the egg yolks and sugar until it forms ribbons. Add the hot liquid to the egg mixture while continuing to whisk. Transfer back to the sauce pot nuing to stir, until the liquid reaches a temperature of 82 °C. Add the rehydrated gelatin sheets (be sure to remove excess water first). Pour this mixture on the white chocolate, wait 30 seconds and then stir gently to combine. Transfer to a baking sheet lined with plastic wrap and place in the fridge to cool quickly. Cover with plastic wrap once cooled to avoid a crust on the top.

Plating

Cut the orange cookie to the exact same size and shape as your pannacottas. Place the unmolded pannacottas on top of each cookie. Decorate your plate with the pistachio cremeux, citrus supremes

and sprinkle with lime zests.

Drizzle with the citrus simple syrup and finally, break apart the dried meringue on top. Enjoy!

Bon appétit!