

Parsnip panna cotta, sea buckthorn compote, Comté crumble

Recipe for 12

Description

Note

You can use the berries of your choice to make the compote of your choice, using the same technique.

Ingredients

Panna Cotta

- 400 Ml Milk
- 250 Gr Parsnip
- 5 Leaf(ves) Gelatin
- 150 Ml Greek yogurt
- 3 Pinch(es) Espelette pepper
- 150 Ml 35% whipping cream

Crumble de Comté

- 105 Gr Comté cheese
- 100 Gr Flour
- 4 Turn(s) Freshly ground black pepper
- 1 Pinch(es) Sea salt flakes
- 25 Gr Butter
- 8 Sprig(s) Chives

Argousier compot

- 350 Ml Sea-buckthorn
- 1 Tsp Honey
- 6 Sprig(s) Rosemary

Preparation

- Preparation time **120 mins**
- Preheat your **Oven** at **375 F°**
- Resting time **60 mins**

Parsnip Panna Cotta

Cook the parsnip slices in the boiling milk for about seven minutes.

Place the milk and parsnips in a blender, remove 500 ml of parsnip purée and add the rehydrated gelatine, mix well and leave in the fridge for five minutes.

Add the yoghurt and mix again, followed by the whipped cream, and fill your black terracotta ramekins.

Comté crumble

Pour the flour, salt, pepper, grated Comté cheese and cold cubed butter into a mixer bowl (ideally). Knead the mixture with the hand of the mixer for 2-3 minutes, until you reach the sanding stage. Continue mixing, keeping an eye on the mix.

Once you've reached a crumbly consistency, you can stop mixing. Pour the crumble onto a baking tray and bake three times in succession for 5-6 minutes. Each time, take the time to mix it before

putting it back in the oven. Allow to cool before serving.

Argousier compot

Pour the honey, rosemary thorns and sea buckthorn berries into a saucepan and bring to a gentle simmer.

Once it's the way you like it, season with salt and pepper if necessary.

Bon appétit!