

Vanilla Panna Cotta and Strawberry Salad with Black Pepper and Pistachios- Virtual Workshop Version

Recipe for 2



Description

A fun spin on a classic. Freshly infused pannacotta with a strawberry and pepper salad topping.

Note

A very cold, icy water is necessary for the gelatin sheets or else it might melt. You can also use powdered gelatin, but the quantity will differ.

Enjoy !

Ingredients

Panna Cotta

- 250 Ml Milk
- 60 Gr Sugar
- 1 Tbsp Vanilla extract
- 2.50 Leaf(ves) Gelatin
- 125 Gr Plain greek yogurt 0%
- 150 Gr 35% whipping cream

Strawberry pepper salad

- 1 Tray(s) Strawberry
- 0.50 Unit(s) Lemon juice
- 6 Turn(s) Black peppercorns
- 30 Gr Sugar
- 2 Tbsp Pistachios

Preparation

- Preparation time **30 mins**

To prepare before class

Make sure all of your ingredients are ready and weighed.

You will need :

1 small cooking pot, 1 whisk, 1 spatula, 2 mixing bowls.

Panna Cotta

Put the gelatine sheets in a bowl with cold water and set aside.

In a cooking pot, bring the milk, sugar and the vanilla to a boil.

Squeeze the excess water from the gelatine sheets that you rehydrated earlier and add it to the warm milk and vanilla mixture. Place in fridge to cool down. Once cool, incorporate the yogourt, making sure that the mixture is nice and smooth.

Next, in a separate bowl, whip the 35% cream until it forms peaks, and gently incorporate it into the vanilla, milk and yogourt mixture with the help of a rubber spatula. All that's left is pouring the mixture into your bowls or verrines and letting it set in the fridge.

Strawberry pepper Salad

Halve or quarter the strawberries depending on their size.

In a bowl, gently mix the strawberries, the sugar and the lemon jus and then add the black pepper straight from the pepper mill. Let stand in the fridge for approximately 30 minutes, and then it's ready to place on top of your pre molded panna cotta bowls. Garnish with your chopped pistachios.

Bon appétit!