

Vanilla panna cotta, caramelized pineapple, pecan and rosemary crumble with a lemon purée and foam

Recipe for 4 persons



Description

On a bed of rich vanilla panna cotta, we have a caramelized pineapple and lemon flavor profile. Different textures present themselves with a rosemary pecan crumble, vanilla ice cream and a lemon foam.

Note

Every element of this recipe can be done in advance or the day before.

For the crumble, the result will be nicer if left on a baking sheet to dry overnight before cooking.

Ingredients

Pecan and rosemary crumble

- 225 Gr Flour
- 200 Gr Sugar
- 200 Gr Butter
- 100 Gr Pecan
- 5 Sprig(s) Rosemary

Lemon foam

- 55 Ml Water
- 20 Gr Sugar
- 55 Ml Lemon juice
- 1.75 Gr Versawhip
- 0.50 Gr Xanthan gum

Lemon purée

- 3 Unit(s) Lemon
- 750 Ml Water
- 300 Gr Sugar
- 300 Gr Sugar
- 300 Gr Sugar

Vanilla panna cotta

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

Preparation

- Preparation time **80 mins**

Pecan rosemary crumble

Pass the flour through a sieve, cut the butter into little cubes and chop the pecans. Place all of the ingredients in a stand mixer and mix on slow until it forms little chunks. Transfer to a pastry sheet. Place in a 180°C / 355°F oven, making sure to mix every 4-5 minutes. It should take about 15-20 minutes in total.

Lemon purée

Quarter the lemons. Place them in a sauce pot, add the water and the first third of the sugar and then bring to a boil, then add the second third of sugar. Bring back to a boil and add the last third of the sugar and bring back to a boil. Cover and lower the heat and cook for 20 minutes. Remove the lemons and make sure to keep the lemon syrup you created. Place the lemons in a blender and add some syrup. Blend until you reach a smooth consistency, adding more syrup as needed. Let cool completely before using.

Lemon foam

In a sauce pot, bring the water, lemon juice and sugar to a boil. Remove from the heat. Add the versawhip as well as the xanthan gum and whisk to fully incorporate. In a stand mixer or with a whisk, mix energetically until fully cooled. Remove the foam from the top and set aside in a covered recipient and place in the fridge until ready to serve.

Vanilla panna cotta

Place the gelatin in a bowl with cold water, set aside. In a bowl, whip the 35% cream until it forms peaks, set aside. In a sauce pot, heat the milk and sugar until boiling, then remove from heat. Add the rehydrated gelatin, stir to incorporate and then place in fridge to cool down. After 3-5 minutes add the yogurt and and whipped cream and pour into the desired serving dishes. Refrigerate.

Bon appétit!