

# Vanilla Panacotta

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Serves: 6

## Procedure

### Panna Cotta

Bloom gelatin sheets in ice cold water.

In a separate pot, heat the cream, sugar and vanilla beans.

Remove from heat and stir in the gelatin. Mix well.

Pour into ramekins and chill in the refrigerator until set.

### Strawberry Consumme

Bring water in pot to a boil.

In a large heat proof bowl, gently toss strawberries and sugar.

Cover tightly with plastic wrap with multiple layers to ensure it remains sealed.

Place bowl over the pot of boiling water. And cook over a bain marie until strawberries have leached their juices.

Once cooked, gently strain out the liquid only saving the clear juice.

### Macerated Berries

Slice berries and toss in bowl with powdered sugar.

Keep in fridge to macerate until ready to use.

### Tuile

In a kitchenaid mixer fitted with a paddle, cream butter and sugar. Slowly incorporate flour and orange juice.

Chill in fridge before using.

Once chilled and a bit stiff, using an offset spatula spread a thin layer of batter over a stencil on a silpat to create a shape.

Bake in oven at 300 degrees until lightly golden. If forming shapes, do so while hot and flexible, directly from the oven.

### Assembly

Using hot water dip ramekin to the rim to gently melt the sides. Flip onto a plate and unmold.

Spoon

## Ingredients

### Panna Cotta

250g heavy cream

25g raw sugar

1 vanilla bean, split and scraped

1 gelatin sheet

### Strawberry Consumme

200g strawberries, halved and tops removed.

20g sugar

### Macerated Berries

100g mixed berries

5g sugar

### Tuile

200g sugar

100g butter

60g flour

100g orange juice

