

CASHEW NUT PANNA COTTA WITH BRESC VEGAN PESTO ICE CREAM AND PEAR GEL



USED BRESC PRODUCTS



Bresc Lemongrass puree
450g



Bresc Vegan pesto 450g

INGREDIENTS

10 

50 g blueberries
1 box atsina cress

Cashew Nut Panna Cotta:

500 ml coconut milk
200 ml almond milk
50 g cashew nuts (soaked in coconut milk for at least 4 hours)
50 g agave syrup or maple syrup
8 g agar-agar
pinch of salt

Vegan Pesto Ice Cream:

200 ml coconut milk
200 ml cream (31% fat)
70 g Sugar
50 g Bresc vegan pesto
3 g cortina

Peer Gel:

4 ripe pears, peeled and chopped
80 g sugar
100 ml water
5 g Bresc lemongrass puree
6 g agar-agar

PREPARATION METHOD

Cashew Nut Panna Cotta:

Blend the soaked cashew nuts and coconut milk together with the almond milk until smooth. Add the agave syrup and a pinch of salt. Bring the mixture to a boil and add the agar-agar. Let it simmer for 2 minutes while stirring continuously.

Pour into the desired molds and let it set in the refrigerator for at least 3 hours.

Vegan Pesto Ice Cream:

Blend the coconut milk, 31% cream, Bresc vegan pesto and sugar until smooth.

Gently heat the mixture and then add the cortina, stirring well. Let it cool and churn in an ice cream machine until creamy.

Pear Gel:

Cook the pears with sugar, water and lemon juice until they are soft. Blend into a smooth mixture and add the agar-agar.

Briefly bring to a boil, then pour onto a flat surface to set.

Cut into cubes or blend again to create a gel texture.

Garnish the dish with blueberries and atsina cress