

SAVORA PANNA COTTA / PICCALILLI / CURRY CRACKERS



USED BRESC PRODUCTS



Ginger puree 450g



Madras 450g

INGREDIENTS

20 

- For the panna cotta
- 1 l whipping cream
- 6 leaves gelatin
- 40 g Bresc Ginger puree
- 50 g savora mustard
- 8 g powdered vegetable stock
- 1 shallot
- mustard cress
- For the piccalilli gel
- 500 g piccalilli
- 40 g gelcrema
- For the crackers
- 75 g tapioca pearls
- 0.4 l vegetable stock
- 100 g Bresc Madras

PREPARATION METHOD

Mix the Madras into the stock and cook the pearls for 20 minutes until done. Spread the tapioca on a tray. Be careful, do not spread it too thinly as holes can appear making them more difficult to deep-fry. Dry in the oven at 60 degrees until the sheets are crisp. Break into smaller pieces and deep-fry at 180 degrees.

Soak the leaves of gelatin in cold water. Heat the whipping cream and puree it with the powdered stock, mustard and ginger puree and season with salt and pepper. Squeeze out the gelatin and dissolve it in the hot mixture. Cool, fill the moulds and refrigerate for at least 6 hours. Heat the piccalilli slightly and mix in the gelcrema, heat again briefly and puree in the thermoblender. Clean the shallots and chop them into thin rings.

Pipe the gel onto the panna cotta and garnish with the crackers, onion rings and mustard cress.