

Springtime Panna Cotta

by Pastry Chef Jimmy MacMillan

Enjoy this fresh take on the classic panna cotta. Below are the recipes to create this delicious plate. The Panna Cotta Spheres, Mandarin Pearls, Jasmine Financier, Orange Crèmeux, Sake Noodles, Dehydrated Lemon Curd and additional well-chosen garnishes make for a beautiful and refreshing dessert.

Panna Cotta Spheres

Heavy Cream 40%	600 g	21.2 oz
Sugar	100 g	3.53 oz
Kappa Carrageenan	4 g	0.14 oz
White Chocolate	60 g	4.41 oz

Method: Combine sugar and kappa. Add to dairy in small pot and sheer well. Warm to simmer; whisk in white chocolate pieces and bring to boil stirring constantly. Fill 2" sphere molds prepared with mandarin pearls (recipe below). Chill to set 1 hour.

Mandarin Pearls

Mandarin Juice	250 g	8.82 oz
Low Acyl Gellan	1.5 g	0.05 oz

Method: Sheer Gellan into mandarin juice. Bring to boil. Cool. Load into squeeze bottle with fine tip. Fill .5" Sphere molds. Chill.

Jasmine Financier

10X	110 g	3.88 oz
Hazelnut Flour	38 g	1.34 oz
Cake Flour	40 g	1.41 oz
Baking Powder	1 g	0.04 oz
Trimoline	5 g	0.18 oz
Egg Whites	110 g	3.88 oz
Dry Butter 83%	60 g	2.12 oz
Jasmine oil	5 g	0.18 oz

Method: Prepare beurre noisette. Mix all dry ingredients together. Add trimoline, 25% of raw egg whites and the strained butter. Add remaining egg



Pastry Chef Jimmy MacMillan's Panna Cotta dessert.

whites. Add jasmine oil. Chill overnight. Pipe into small molds and bake at 329° F/ 165° C until springs back when touched. Freeze and unmold.

Orange Crèmeux

Orange Juice, fresh	350g	12.35 oz
Sugar	20g	0.71 oz
Egg yolks, pasteurized	50g	1.76 oz
Corn starch	15g	0.53 oz
Gelatin Sheets	4g	0.14 oz
83% butter	125g	4.41 oz

Method: Prepare as custard: combine sugar, cornstarch and eggs in bowl. Simmer juice mixture. Temper in egg mixture. Cook out starch. Remove from heat. Add melted gelatin. Add butter cubes until melted and combined. Chill in shallow pan. Blend in vita prep. Add orange juice and salt to taste.

Sake Noodles

Sake	500g	4.52 oz
Sugar	50g	1.34 oz
Low Acyl Gellan	10g	15.63 oz

Method: Combine all ingredients; sheer in gellan powder. Boil. Set in small square container (in the shape of large bar of soap). Use micro plane hand tool to create long cellophane 'noodles'.

Buddha Hand Lemon

Method: Take five Buddha hand lemons and separate all the 'fingers' onto a clean cutting board. Slice each 'finger' in half and then julienne style slices lengthwise.

Preserve by filling a heavy bottom sauce pot with the Buddha slices and enough simple syrup (1:1) to cover the fruit completely.

Bring to slow simmer; lower heat and cover. Keep Buddha slices over low heat until the fruit is translucent.

Remove Buddha hand slices into a shallow pan and cover with a liberal amount of the syrup from the pot. Chill.

(Save the Buddha hand syrup for additional flavor/moisture when plating.)

For the plate: slice Buddah Hand in thin strips.

Dehydrated Lemon Curd

Method: Spread finished lemon curd on a food dehydrator tray lined with a silicone baking mat. Layer must be even and as thin as six sheets of printer paper.

Place in food dehydrator

Citrus Segments

Method: Cut supremes of pomelo, blood orange, cara cara oranges and/or ruby grapefruit. Tear cells and arrange on plate.

Also Used: Micro Lemongrass blades and Citrus Marigolds.

Culinary Resources

Chef's Garden:

<http://chefsgarden.com>

Chef's Garden in Canton, Ohio provides some of the best heirloom vegetables and herbs available. They are dedicated to providing the highest quality, safest and most flavorful specialty vegetables and herbs, while maintaining a commitment to ecologically friendly and wholly sustainable agricultural practices.

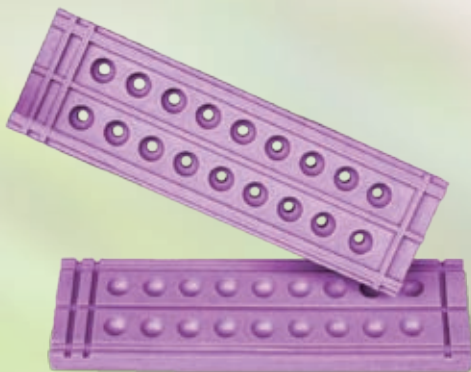
Terra Spice:

<http://www.terraspacecompany.com>

Terra Spice is a specialty ingredient company located in Walkerton, Indiana catering to culinary professionals. Their primary business is spices but they also have a complete collection of hydrocolloids like the ingredients used in this recipe. They consistently stock and sell the cleanest natural products available.

Chicago School of Mold Making™

Molds used in this recipe:



0.5" two-part Sphere Mold
GS05



1.5" two-part Sphere Mold
GSI-5



1 1/2" Flavor Drops Mold
FDI-5