

Tarragon panna cotta, Madagascar vanilla whipped cream, caramelized pistachios

Recette pour 20



Description Soft and fresh tarragon panna cotta in a glass, vanilla chantilly and candied pistachio.

Ingrédients

For the panna cotta

- 170 Ml Milk
- 40 Gr Sugar
- 8 Gr Tarragon
- 2 Leaf(ves) Gelatin
- 85 Gr Plain greek yogurt 0%
- 100 Ml 35% whipping cream

For the pistachio

- 40 Gr Icing sugar
- 100 Gr Pistachios

For the chantilly

- 325 Ml 35% whipping cream
- 45 Gr Icing sugar
- 1 Clove(s) Madagascar vanilla

Préparations

Temps de préparation **30 mins**

For the panna cotta

Warm the milk with the sugar and the tarragon, remove from the stove when it's boiling. Put it in the blender and pass it through a chinois. Add the rehydrated gelatine and cool it down in the fridge. Before it fixed, add the yogurt and mix, add the whipped cream then pour it in glasses. Reserve in the fridge

For the pistachio

In a pan, mix the sugar and the pistachio with a spatula, put it on a hot heat and mix, without stopping until a nice golden Brown coloration. When it's done lay it on a parchment paper and reserve it in a dry place.

For the vanilla chantilly

In a bowl, put the cream, the icing sugar and the vanilla, whip it until it gets thick. With a pastry pocket pour the chantilly in the glasses.

Bon appétit!