

Panna cotta with honey and citrus segments, sesame tuile

Recipe for 12 personnes

Description

This is a honey-flavored cream taken with citrus and crunchy sesame tuile.

Note

Always use cold water to rehydrate the gelatin. Once stripped, you can freeze the panna cotta in an airtight container. Cut the supreme citrus at the last moment to prevent them from losing their juice. You can give a different form to your tuiles out of the oven when they are still hot.

Ingredients

For the panna cotta

- 370 Ml Cream 35%
- 45 Gr Sugar
- 65 Gr Honey
- 1 Clove(s) Madagascar vanilla
- 3 Leaf(ves) Gelatin
- 240 Gr Plain yogurt 2%

For the citrus segments

- 4 Unit(s) Orange
- 2 Unit(s) Pink grapefruit
- 2 Unit(s) Lemon
- 15 Gr Baumé syrup

For the sesame tuile

- 40 Gr Butter
- 50 Ml Water
- 140 Gr Icing sugar
- 50 Gr Sesame seeds
- 35 Gr Flour

Preparation

- Preparation time **35.00 mins**
- Preheat your **four** at **400.00 F°**

Preparation for the panna cotta

In a saucepan, heat the cream with honey, sugar and vanilla and remove from heat to a boil. Add rehydrated gelatin, mix well and refrigerate. Before the cream freezes, add the yogurt and mix well. Pour in glasses. Once fully cooled, with the blade of a knife, gently loosen the edges and unmold the panna cotta.

Preparation for the citrus segments

Peel citrus. Gently, remove the segments of each. In a bowl, mix together adding the syrup.

Preparation for the sesame tuile

Melt butter with water, and cool overall. Pour liquid over confectioners' sugar, sesame seeds and flour. Make small balls with the dough and place on a sheet of parchment paper on a baking sheet. Cook for about 6 minutes or until golden brown tiles. Cool completely.

To serve

Place citrus segments on the panna cotta and served with a sesame tuile.

Bon appétit!