

# Parsnip and Espelette Panna Cotta, Old Cheddar and goat cheese crumble

Recipe for 12 Tapas



## Description

A comforting parsnip and Espelette chilli panna cotta topped with a cheese crumble.

## Note

For the best results, leave the crumble out overnight at room temperature the night before cooking.

## Ingredients

### Parsnip panna cotta

- 400 Ml Milk
- 250 Gr Parsnip
- 5 Leaf(ves) Gelatin
- 150 Ml Plain greek yogurt 0%
- 150 Ml 35% whipping cream
- 3 Pinch(es) Espelette pepper
  
- Salt and pepper

### Cheddar and goat's cheese crumble

- 35 Gr Old cheddar
- 70 Gr Dry goat
- 100 Gr Flour
- 4 Turn(s) Fresh ground black pepper
- 1 Pinch(es) Salt
- 25 Gr Butter
- 8 Sprig(s) Chives
  
- Salt and pepper

## Preparation

- Preparation time **45 mins**
- Preheat your **four** at **425 F°**

### Preparation

Peel the parsnip and cut it into slices.

Soak the gelatine sheets in cold water.

Grate the cheddar cheese and crumble the goat's cheese.

Cut the butter into little cubes, keep re Fridgerated.

Finely chop the chives.

Pass the flour through a tamis.

### Parsnip Panna cotta

Bring the milk and parsnip to a boil, then reduce heat and cook for about 7 minutes. Next, pass the parsnip and milk in a blender until it's smooth. Take 500 ml of the puree and add the rehydrated gelatine, mix well and place in fridge for 5 minutes.

After 5 minutes take the parsnip mix back out, add the yogourt and cream that you pre-whipped and then fill up your ramequins with the Panna cotta mix and refridgerate.

### Cheese crumble

In the bowl of a stand mixer, pour the flour, salt, pepper, cheddar and goat's cheeses and the butter cubes. Mix all of it together for 2-3 minutes. Continue to mix until it forms little clumps. You can now transfer the mix to a baking sheet with parchment paper and cook for 5-6 minutes, remove from stove, mix and put back in for 5-6 minutes. Repeat this process 2 more times.

Once done, let cool before using.

### Plating

Simply garnish the panna cotta with the crumble and chives.

**Bon appétit!**