

Vanilla Panna Cotta

Menu
Description: vanilla cream, blueberry compote, almond shortbread
Serving Size: 1
Categories: Sabatini/Dessert

Cost Per Serving	
\$	0.99



Action **Date** **Initials**
 Created:
 Revised: 4.14.17 AJ
 4/17/2017 EA

Amount	Measure	Ingredient	Preparation Method	Product No.
Vanilla Cream: (yield 36 servings)				
3.000	lt	Cream		20-100000582
0.900	lt	Milk		20-100000577
0.300	kg	Sugar, granulated		20-100001065
0.030	kg	Gelatin sheets		20-100001038
0.028	kg	Vanilla beans (7 each)		20-100001326
Italian Meringue:				
1.000	ea	Egg whites, fresh		20-100000648
0.150	kg	Sugar, granulated		20-100001065
0.012	kg	Glucose		20-100000482
0.042	lt	Water		
Almond Shortbread: (25 portions)				
0.330	kg	Flour, all purpose		20-100000471
0.077	kg	Almond flour		20-100000907
0.003	kg	Kosher salt		20-100023854
0.200	kg	Butter, unsalted		20-100001600
0.066	kg	Sugar, granulated		20-100001065
1.000	ea	Egg, whole		20-100000648
1.000	ea	Egg yolk	reserve white for other use	20-100000648
Blueberry Compote: (yield 72 servings)				
2.160	kg	Blueberries, frozen		20-100000665
0.160	kg	Sugar, granulated		20-100001065
0.024	kg	Gelatin sheets		20-100001038
Lemon Curd:				
4.000	ea	Eggs, whole fresh		20-100000648

6.000	ea	Egg yolks, fresh	reserve white for other use	20-100000648
0.160	kg	Sugar, granulated		20-100001065
0.200	lt	Lemon juice		20-100001384
0.120	kg	Butter, unsalted		20-100001600
0.200	kg	Raspberries, fresh (25 servings)	garnish	20-100000794
0.025	kg	Mint leaves	garnish	20-100000878

Method of Preparation:

Vanilla Cream:

- 1- Combine in a large pot cream, milk, sugar and vanilla. Bring to a boil.
- 2- Bloom the gelatin and add to cream mixture.
- 3- Mix well, remove the vanilla pods, and cool.
- 4- 90 grams of mixture per glass.

Italian Meringue:

- 1- Boil water, sugar and glucose to 121C.
- 2- Whisk egg whites until soft peaks.
- 3- Whisk hot sugar mixture into egg whites and continue whisking until mixture is cool.
- 4- Remove and set aside.

Almond Shortbread:

- 1- Combine all ingredients together.
- 2- Roll out dough to a thickness of 3 1/2", and cut using round cutter with large diameter.
- 3- Refrigerate cut dough for a least one hour or overnight.
- 4- Bake at 350F 12-15 minutes.
- 5- Remove and cool.

Blueberry Compote:

- 1- Defrost the blueberries and drain.
- 2- In a pot, add the defrosted blueberries and sugar and bring to a boil.
- 3- Bloom gelatin and add to blueberry mixture. Remove from heat.
- 4- Mix with an immersion blender.
- 5- Strain and cool.
- 6- Use 40 grams per glass.

Lemon Curd:

- 1- Whisk together lemon juice, sugar, whole eggs, and yolks.
- 2- Add to a pot and bring to a simmer. Add butter and whisk.
- 3- Continue whisking until curd is thick enough to hold whisk marks and first bubble appears on surface.
- 4- Transfer lemon curd to a bowl and chill.
- 5- Cover surface with plastic wrap and refrigerate until needed.