

## CASHEW NUT PANNA COTTA WITH BRESC VEGAN PESTO ICE CREAM AND PEAR GEL



### USED BRESC PRODUCTS



Bresc Lemongrass puree  
450g



Bresc Vegan pesto 450g

### INGREDIENTS

10 

50 g blueberries  
1 box atsina cress

#### Cashew Nut Panna Cotta:

500 ml coconut milk  
200 ml almond milk  
50 g cashew nuts (soaked in coconut milk for at least 4 hours)  
50 g agave syrup or maple syrup  
8 g agar-agar  
pinch of salt

#### Vegan Pesto Ice Cream:

200 ml coconut milk  
200 ml cream (31% fat)  
70 g Sugar  
50 g Bresc vegan pesto  
3 g cortina

#### Peer Gel:

4 ripe pears, peeled and chopped  
80 g sugar  
100 ml water  
5 g Bresc lemongrass puree  
6 g agar-agar

## PREPARATION METHOD

### Cashew Nut Panna Cotta:

Blend the soaked cashew nuts and coconut milk together with the almond milk until smooth. Add the agave syrup and a pinch of salt. Bring the mixture to a boil and add the agar-agar. Let it simmer for 2 minutes while stirring continuously.

Pour into the desired molds and let it set in the refrigerator for at least 3 hours.

### Vegan Pesto Ice Cream:

Blend the coconut milk, 31% cream, Bresc vegan pesto and sugar until smooth.

Gently heat the mixture and then add the cortina, stirring well. Let it cool and churn in an ice cream machine until creamy.

### Pear Gel:

Cook the pears with sugar, water and lemon juice until they are soft. Blend into a smooth mixture and add the agar-agar.

Briefly bring to a boil, then pour onto a flat surface to set.

Cut into cubes or blend again to create a gel texture.

Garnish the dish with blueberries and atsina cress