

PANNA COTTA GARLIC WITH BLACK ROASTED GARLIC



USED BRESC PRODUCTS



Black garlic puree 325g

INGREDIENTS

4 

For the panna cotta

- 4 dl cream
- 1 dl milk
- 10 g Bresc Beamster garlic puree
- 5 g salt
- 12 g sushi vinegar
- 10 g soy sauce
- 15 g mirin
- 3 leaves gelatin

For the roasted black garlic cream

- 350 g solo garlic bulbs
- 150 g Bresc Black garlic puree
- 25 g rice vinegar
- 100 g mild olive oil
- 5 g gelcrema cold by Sosa
- 1 g xanthan gum
- 50 g mirin
- 25 g soy sauce

PREPARATION METHOD

For the panna cotta, heat the cream and the milk with the garlic puree, salt, sushi vinegar, soy sauce and mirin. Dissolve the softened gelatin leaves in it, pipe into balls and allow to firm. Turn out for plating. For the cream, cut the solo garlic in half, horizontally. Grease a tray lightly with oil and sprinkle with salt. Place the garlic, on the cut edge, on it. Bake in the oven at 150 degrees for about quarter of an hour (to roast). Lift off the peel and puree the garlic and the black garlic puree, mirin, soy sauce, rice vinegar and olive oil to a smooth paste in the blender. To make the cream firmer and to prevent it separating, bind the mixture with gelcrema and xanthan gum. Rub the cream through a fine strainer to make it nice and smooth. Season if necessary. Serving suggestion: pipe the cream onto the panna cotta or pipe small, individual balls on the plate.