



White Chocolate Panna Cotta

Caramelised White Chocolate Panna Cotta

Cream	375g
Sugar	15g
Vanilla Bean	1 ea.
Gelatine Sheet	2g
Pâtissier Artisan White 31%	200g

1. Bake Pâtissier Artisan White 31% on a lined baking tray at 140°C until caramelized.
2. Boil cream, sugar and vanilla bean.
3. Toast Pâtissier Artisan White 31% until beige, pour in boiled cream and whisk until evenly combined, followed by bloomed gelatine.
4. Pass mixture through a fine sieve before decanting into desired glass.

Citrus Jelly

Mandarin Puree	50g
Lemon Puree	100g
Lemon Zest	1 tsp
Gelatine Sheet	2.5g

1. In a pot, bring mandarin, lemon puree and lemon zest to a gentle simmer. Strain through a mesh to remove zest.
2. Add bloomed gelatine into puree mixture.
3. Leave to cool before decanting jelly mixture into glass. Then, leave to set in the refrigerator.

Almond-Hazelnut Feuilletine Nest

Almond-Hazelnut Praline Paste	50g
Pâtissier Artisan Dark 70%	25g
Feuilletine Crunch	40g

1. Melt Pâtissier Artisan Dark 70% and add in the praline paste.
2. Gently fold in Feuilletine biscuit.
3. On parchment paper, form circles with a hole in the middle.
4. Leave to set in the freezer.

Fluffy Coconut Mousse Spheres

Coconut Cream	460g
Egg Whites	44g
Sugar	88g
Cream	395g
Gelatine Sheet	15g

1. Boil sugar to 114°C, pour into egg whites and whip to make an Italian meringue, until stiff peaks.
2. Warm coconut cream to 40°C, then add in bloomed gelatine.
3. Fold in Italian meringue, pipe into spherical moulds and freeze.

White Chocolate Spray

Cocoa Butter	100g
Pâtissier Artisan White 31%	150g
Titanium Dioxide Powder	approx. 10g

1. Melt Pâtissier Artisan White 31% with Cocoa Butter up to 40-45°C.
2. Stir in titanium powder until desired whiteness, leave to cool until 28 - 30°C before using to spray.

