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recipe

POWDER FOR *texture*

molecularrecipe

PANNA COTTA.

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400 g MILK
400 g 35% CREAM
80 g SUGAR
8 g IOTA CARRAGEENAN
(1 TBSP. IOTA = 8 g)
1 VANILLA POD
SPLIT AND SCRAPED

EQUIPMENT:
SMALL POT
WHISK
POCKET DIGITAL SCALES
SCALE
SMALL KNIFE
SMALL BOWL
TEASPOON
STRAINER

1. Add milk, cream and vanilla seeds into the pot.
2. Mix iota and sugar in a small bowl and sprinkle mix onto the milk/cream mix whilst mixing slowly with a whisk.
3. Turn on the heat and bring the mix to 85°C whilst mixing slowly with a whisk.
4. Turn off the heat and pour the mix through a strainer into espresso cups or ramekins.
5. Allow to cool at room temperature before covering with saran and placing into the refrigerator for 4 hours to set.

Yield: makes 8 portions.

POWDER FOR TEXTURE

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PANNA COTTA WITH FIG CAVIAR