



Vanilla panna cotta with sous-vide strawberries and sesame tuile

By Miele

1 hour 30 minutes, plus resting time

Preparation time

40 minutes, plus setting time

Cooking time

4 serves

Serves

INGREDIENTS

Panna cotta

125 ml milk
150 ml cream
1 tsp vanilla bean paste
1 small cinnamon stick
30 g caster sugar
10 g custard powder
1 ½ gelatine sheets
125 g natural yoghurt
Coconut oil spray, for greasing
moulds

Strawberries

250 ml pinot noir
½ cup sugar
1 tbsp lemon juice
4 lemon thyme sprigs
250 g strawberries, tops removed

Sesame tuile

50 g unsalted butter
1 tbsp orange juice
30 g liquid glucose
25 g plain flour, sifted
75 g icing sugar, sifted
40 g sesame seeds
20 g poppy seeds

METHOD

Panna cotta

1. In a small saucepan, heat the milk, cream, vanilla bean paste and cinnamon gently over medium heat, induction setting 6 until just simmering. Remove the cinnamon stick.
2. In a small bowl, add the caster sugar and custard powder. Pour in the milk and cream mixture and whisk to dissolve. Return to the pan and simmer gently on medium heat, induction setting 5 for 2-3 minutes.
3. Soften the gelatine sheets in cold water until pliable, drain and squeeze out any water then whisk into the warm cream mixture.
4. Add the yoghurt and mix to combine.
5. Lightly grease 4 small dariole moulds with coconut oil spray. Pour the mixture evenly into the moulds and set in the refrigerator for a minimum of 4 hours.

Strawberries

1. In a small saucepan, add the wine and sugar and bring to the boil on high heat, induction setting 8. Reduce the heat to medium heat, induction setting 6 and simmer for 12 minutes, or until reduced to a thick syrup.
2. Add lemon juice and thyme sprigs. Remove from the heat and allow to cool.
3. Place the whole strawberries in a small vacuum sealing bag, add the pinot syrup and Vacuum on setting 3 and Seal on setting 3.
4. Place in the steam oven and Sous-vide at 50°C for 20 minutes. Allow to cool for 1-2 hours in the fridge.

Tuile

1. In a small saucepan, melt the butter, orange juice and glucose syrup on medium heat, induction setting 5 until warm.
2. Add the remaining ingredients and mix well. Rest at room temperature for 1 hour.
3. Preheat the oven on Intensive Bake at 180°C.
4. Line a perforated baking tray with a non-stick silicone baking mat.
5. Spread half the mixture thinly onto the non-stick silicone baking mat with a palette knife. Half the mixture should be ample for this tray, too much and it will spread.
6. Place the baking tray on shelf level 1 and bake for 10–11 minutes, or until evenly coloured.
7. Once cool to touch but still pliable, break into shards.

To serve

1. Plunge the dariole moulds into very hot water for 5-6 seconds, ensuring no water enters the moulds.
2. Place the dariole moulds upside down on a serving plate and shake gently to remove the panna cotta.
3. Place a tuile on the top of each panna cotta. Slice the strawberries and arrange over the tuile. Spoon over some of the remaining pinot noir syrup.