



Miele

Coconut panna cotta with cherries and macadamias

By Miele

1 hour 30 minutes

Preparation time

50 minutes, plus 4 hours setting time

Cooking time

4 serves

Serves

INGREDIENTS

Coconut biscuit

25 g honey, melted
½ tsp vanilla paste
½ tbsp coconut oil, melted
1 egg white
Pinch fine sea salt
45 g shredded coconut

Panna cotta

50 g shredded coconut
75 ml coconut milk
225 ml cream
30 g caster sugar
½ tsp vanilla paste
1 sheet gold leaf gelatine

Cherries

150 g fresh cherries, pitted,
halved
1 tbsp caster sugar
1 tsp cabernet sauvignon
vinegar
½ tsp vanilla paste
Lemon juice, to taste

Chocolate crisps

25 g chocolate, 70%
½ tbsp macadamia butter
Coconut reserved from the
panna cotta

Macadamias

15 g butter
75 g macadamias, roughly
chopped
Salt flakes

To garnish

Premium Dutch processed
cocoa powder
Fresh tarragon, picked

Miele accessories

Baking tray
Unperforated steam
container

METHOD

Coconut biscuit

1. Preheat the oven on Fan Plus at 180°C.
2. In a medium bowl, combine the honey, vanilla and coconut oil.
3. In a separate bowl, whip the egg white and salt to soft peaks.
4. Fold the shredded coconut into the egg white.
5. Fold the honey mixture into the egg white and coconut.
6. Spread loosely onto a sheet of greaseproof paper and place onto a baking tray.
7. Place into the oven on shelf position 2 and bake for 10 minutes, or until lightly browned. Set aside to cool.

Panna cotta

1. Preheat the oven on Fan Plus at 160°C.
2. Spread the shredded coconut onto a baking tray.
3. Place into the oven on shelf position 2 and bake for 9 minutes.
4. Place the toasted coconut, coconut milk, 110 ml of the cream, sugar and vanilla into an unperforated steam container and cover with foil.
5. Steam at 100°C for 5 minutes. Allow to stand for 5 minutes to infuse then pour through a sieve into a metal bowl, squeezing as much liquid from the coconut as possible. Reserve the coconut for the chocolate crisp.
6. Soften the gelatine leaf in cold water for 3 minutes, drain and squeeze out any water then whisk into the still warm coconut infused cream. Store in the fridge.
7. Stir and check the coconut cream every 5 minutes until thickened to a yoghurt like consistency, this should take around 20 minutes.
8. When the coconut cream is almost set, whip the remaining 115 ml of cream to soft peaks and fold in little by little until smooth and combined.
9. Refer to serving suggestions prior to pouring into glasses or a container, depending on your serving style. They will take a minimum 4 hours to set.

Cherries

1. In a small bowl, combine all ingredients except for the lemon juice and set aside at room temperature for 2 hours.
2. Check the taste and add a little lemon juice if required.

Chocolate crisps

1. Spread the reserved coconut from the panna cotta onto a baking tray.
2. Place in the oven on shelf position 2 on Fan Plus at 85°C for 1 hour, or until dry. Use Drying function or Crisp function if available. Measure 30 g and set aside for later use.
3. In a metal bowl, add the chocolate and macadamia butter and cover with foil. Place into the steam oven and Steam at 50°C for 20 minutes, then stir to combine.
4. Add the 30 g of dried coconut to the chocolate and combine.
5. Pour the mix onto a sheet of greaseproof paper and place another sheet on top.
6. Using a rolling pin, roll the mix out to 2 mm thick and place in the freezer until set.
7. Refer to serving suggestions prior to breaking into small shards, or cut out disks depending on your serving style. Store in the freezer until required.

Macadamias

1. In a small frying pan, add the butter and macadamias and cook on medium-high heat, induction setting 7. Stir continuously for 5 minutes, or until lightly browned.
2. Drain on paper towel and lightly season. Allow to cool.
3. Store in an airtight container until required.

To serve in a glass

1. Crumble some coconut biscuit into the base of your glasses and pour 80 g of panna cotta mixture over the biscuit crumb. Allow to set.
2. Cut out the chocolate crisps into disks and sit on top of the panna cotta, place the drained cherries and macadamias in the centre of the chocolate disk.
3. Sprinkle over a little cocoa and a few tarragon leaves.

To serve on a plate

1. Using chilled plates, place tablespoons of panna cotta over the plate.
2. Place some drained cherries next to the panna cotta then stand the chocolate crisp shards against them.
3. Crumble the coconut biscuit in between and place a few macadamias throughout.
4. Garnish with some pinches of cocoa and a few tarragon leaves.

Hints and tips

- If you can't source cabernet sauvignon vinegar, use a red wine vinegar and 1 tsp of sugar.
- Macadamia butter can also be made by lightly toasting macadamias and blending in a food processor until creamy. Another nut butter can also be used in replace of macadamia butter.
- Tarragon is a beautiful fresh addition that elevates the natural cherry flavour, but can also be left out.