PANNA COTTA, EXOTIC VANILA

The Recipe

https://cuisinedaubery.com/recipe/panna-cotta-exotic-vanila/

Delicious individual Panna Cotta, with Vanilla and Exotic flavors. Who coud refuse them ?

Skill: Easy Level
Cuisine: French Cuisine
Courses: Dessert, Verrine

Ingredients

For 25 small verrines or 15 verrines
*Panna Cotta
0.17 oz Gelatin Sheets (5 grams)
2 Vanilla Beans
2 1/4 Cups Cream (500 grams)
1/3 Cup Sugar (75 grams)
*Exotic jam
2 1/2 Cups Mango puree (600 grams)
1 Cup Passion fruit puree (250 grams)
1 Cup Sugar (200 grams)
1 Tablespoon Powdered Pectin NH (10 grams)

For 20 small verrines or 12 verrines
*Panna Cotta
0.14 oz Gelatin Sheets (4 grams)
1.6 Vanilla Beans
1 3/4 Cup Cream (400 grams)
1/4 Cup Sugar (60 grams)
*Exotic jam
2 Cups Mango puree (480 grams)
3/4 Cup Passion fruit puree (200 grams)
2/3 Cup Sugar (160 grams)
2 teaspoons Powdered Pectin NH (8 grams)

For 10 small verrines or 6 verrines
*Panna Cotta
0.07 oz Gelatin Sheets (2 grams)

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0.8 Vanilla Bean
1 Cup Cream (200 grams)
2 Tablespoons Sugar (30 grams)
*Exotic jam
1 Cup Mango puree (240 grams)
1/2 Cup Passion fruit puree (100 grams)
1/3 Cup Sugar (80 grams)
1 teaspoon Powdered Pectin NH (4 grams)

For 5 small verrines or 3 verrines
*Panna Cotta
0.03 oz Gelatin Sheets (1 gram)
0.4 Vanilla Bean
1/2 Cup Cream (100 grams)
1 Tablespoon Sugar (15 grams)
*Exotic jam
1/2 Cup Mango puree (120 grams)
3 Tablespoons Passion fruit puree (50 grams)
3 Tablespoons Sugar (40 grams)
1/2 teaspoon Powdered Pectin NH (2 grams)

Steps

About the verrines
Just a foreword about the "verrine" (French name for the small glasses where these desserts are served)
All glasses being different, the quantities I indicated above must be adjusted with your glasses "verrines". Take small glasses, you can find them easily at stores like Macy's or "Home Goods". I added some links for online order.

Vanilla Panna Cotta
1. Bloom the Gelatin Sheets (0.17 oz or 5 g) in cold water with ice cubes
2. For the Vanilla Beans (2) : With a sharp little knife, split the bean half, lengthwise, and scrape the seeds
3. You may substitute with Vanilla Paste which is easier to find (and maybe cheaper). However, avoid Vanilla Extract which is not as tasty
Once used, do not waste the beans !
Store those scraped beans, let them dry and use them : See HERE for some recipes that use them, like the vanilla sugar
4. In a saucepan, pour the vanilla seeds, the Cream (2 1/4 Cups or 500 g) and the Sugar (1/3 Cup

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or 75 g)
5. Cook and stir, and remove before the boiling point
6. Take the bloomed (softened) gelatin, and squeeze the excess water
7. Pour into the hot saucepan and stir : the gelatin will dissolve
8. Transfer onto a measuring cup with spout (very convenient to pour into verrines), with a sieve, to filter anything you don't want (such as vanilla bean scrapes, or cooked cream, etc...)
9. To make the verrine result pretty, I like to "tilt" the verrine glasses. To do this, I use a silicone mold to tilt and stabilize the glasses
10. Pour the liquid, still warm/hot onto the verrine glasses
11. Allow to cool down in the fridge, for at 2 hours

The Exotic Soft Jam

12. After the resting time, let's make the exotic "confit" (soft jam). In a saucepan, pour the Mango puree (2 1/2 Cups or 600 g) and the Passion fruit puree (1 Cup or 250 g)
13. I use frozen purées, that I find in professional stores (in Los Angeles : Surfas), or in specialty stores (Cuban or Mexican stores. In Los Angeles: SuperA or 'El Mambi')
14. In a clean mixing bowl, mix the Sugar (1 Cup or 200 g) and the Powdered Pectin NH (1 Tablespoon or 10 g) (this avoids lumps)
15. TXT_VOIR_ARTICLE_PECTINES
16. Bring to the boiling point those purées
17. Pour the Pectin/Sugar mix and stir
18. Cook until its starts boiling, until the liquid starts to thicken. However, do not cook too long ! We want a soft confit, a liquid that is not as thick as a jam, but thicker than water
19. Transfer onto a measuring cup with spout
20. Take the verrines outta the fridge : the panna cotta should be gelified by now
21. Pour the confit