

PANNA COTTA WITH ARPEGGIO GANACHE

🕒 90

👤 Medium

MATERIALS

Blender

Spatula

View Espresso Glasses - Set of 2

Small Pot

Thermometer

Baking Paper

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Cream
200 ml

Milk
160 ml

Egg Yolk
80 ml

White Sugar
40 g

Dark Chocolate
290 g

Gelatin Sheets
5 g

White Sugar
175 g

Cream
500 ml

Milk
500 ml

Vanilla Pod's Scrape
2 unit

White Sugar
250 g



LET'S MAKE IT!

STEP 01

Method for the Panna Cotta

- 500ml Cream
- 500ml Milk
- 2x Vanilla Pods
- 250g Sugar
- 12g Gelatine Leaves or 6 Leaves (bloomed in cold water)

1. Warm the cream and the milk to 85 degrees Celsius.
2. Add the vanilla, the sugar and the gelatine and mix.
3. Cool the panna cotta in the fridge until cool but not set.

STEP 02

Method for the Arpeggio Ganache

- 200ml Cream
- 160ml Milk
- 2x 40ml Espresso extractions of **Arpeggio**
- 80ml Egg Yolk (room temperature)
- 40g Sugar
- 290g Dark Chocolate
- 5g Leaves Gelatine (bloomed in cold water)

1. Place cream, milk & coffee into a pan and warm to 85 degrees Celsius.
2. Pour the hot mixture into a blender, carefully turn the blender onto a low setting and add the yolks and sugar.
3. Add in chocolate and gelatine and blend until smooth.
4. Place in the fridge to set.
5. Roll into 50g balls and freeze.

STEP 03

Method for the Coffee Glaze

- 50ml water
- 175g sugar
- 3 x 40ml Espresso extractions of **Arpeggio**, topped off with 130ml of hot water

1. Bring the sugar, and 50mls water to a light caramel.
2. Whisk in the coffee, being careful as the caramel may splash.
3. Reduce until thick.

STEP 04

To Assemble

1. Line six coffee cups with cling film.
2. $\frac{3}{4}$ fill the coffee cups with the cooled, but not set panna cotta.
3. Drop the frozen ball into

Gelatin Sheets

12 g



INSPIRATIONS



the panna cotta mix.

4. Refrigerate overnight.

5. Demould the panna cotta onto a plate.

6. Serve with your favourite vanilla ice-cream.

7. Pour over the warm Arpeggio glaze.