

# Best Dessert 2015



## **Lemon Panna Cotta**

Minted Berry Soup ▪ Mango Gel  
Raspberry Glass ▪ Flower Confetti

## **Synopsis:**

Designed by our talented executive chef for a summer wedding, this delicious, eye-catching dessert offers an exciting guest experience that wows every time! Determined to stay away from anything expected or traditional, our chef created a whimsical dessert that combined the creaminess of perfectly formed panna cotta with the delicate beauty of brightly colored fruits and edible flowers. Almost too beautiful to eat, this dessert is our favorite example of how inspiration can be transformed into art!

## **Description:**

For a perfect wedding we wanted to create a perfect meal that was inspired by fresh, delicious ingredients combined in fun and thoughtful ways. As the sweet conclusion of a meal, our mission was to turn dessert into something captivating – an experience rather than simply the end of a meal! To do this, we created a dessert that was whimsical and sweet, and that could be artistically plated and served tableside with an ounce of drama. Since our client's wedding was a celebration of life, love, and color, our objective was to create a dessert that had a multidimensional design that felt vibrant and thrilling and that could be served in a surprising way to a crowd of 250 people.

Given the delicacy of the design and the number of guests to serve, the production of the dessert alone was something of an art form. After a careful unmolding of each panna cotta, our chefs placed the desserts one by one onto plates and then hand-placed the berries and added the mango gel. Raspberry glass was precisely positioned on each plate next, and was followed by the individual placement of edible flowers. Since we planned to present the panna cotta with a minted berry soup, the glass containers for the soup were set up on separate trays in preparation for serving.

For service, one round of waiters placed the elegant and nearly complete dessert in front of each guest. A second round of waiters followed close behind carrying silver trays topped with American metal craft milk bottles which had been pre-filled and chilled with the refreshing minted berry soup that was poured onto the plate in front of the guests.

## Lemon Panna Cotta



4 cups of whole milk  
4 cups of heavy cream  
1 vanilla bean, split lengthwise  
1 ¼ cups of fresh lemon juice  
8 teaspoons of unflavored gelatin  
2 cups of Greek yogurt  
2 lemon rinds

- Lightly spray ¾ cup ramekins, custard cups, or silicone muffin pants with pam.
- Mix milk and cream in heavy medium saucepan.
- Scrape in seeds from the vanilla bean and add the bean to the milk mixture.
- Bring milk mixture to a simmer and remove from heat.
- Pour lemon juice into small bowl; sprinkle gelatin over it.
- Let stand until gelatin softens, about 10 minutes.
- Stir sugar and gelatin mixture into the milk mixture until sugar and gelatin. Dissolve for about 2 minutes. Remove from heat.
- Whisk in yogurt and lemon peel.
- Divide among ramekins. Cover and chill until set.
- Run a small knife around each panna cotta.
- Dip the bottoms of the ramekins, 1 at a time, in a bowl of hot water for 45 seconds.
- Place a plate on top of the ramekin and hold together.
- Invert, shaking gently, to turn out panna cotta.



## Raspberry Glass

½ cup of isomalt

1 teaspoon raspberry extract

1 teaspoon raspberry puree

- Melt isomalt in a pan until liquefied.
- Once melted, stir in puree and extract, let simmer for about 2 minutes.
- Spoon the desired size onto a silicone mat and let sit for 5 minutes.
- Store in a cool, dry place until needed.

## Mango Gel

1 cup of mango puree

¼ cup of granulated sugar

½ teaspoon of Agar Agar

- Bring puree, agar agar, and sugar to a boil in a small pot.
- Refrigerate until cool before processing in a blender until creamy.



## Minted Berry Soup

4 cups dry red wine  
2 cups water  
1 ½ cups sugar  
4 whole star anise  
4 cinnamon sticks  
24 ounces fresh strawberries  
12 ounces fresh raspberries  
9 ounces fresh blueberries  
1 cup fresh mint

- Combine the wine water, sugar, star anise, and cinnamon sticks in a large saucepan.
- Add all of the berries.
- Bring to a simmer over medium-high heat
- Reduce the heat to medium-low and simmer gently until the fruit is very tender, about 10 minutes.
- Cool slightly.
- Discard the star anise and cinnamon sticks and transfer the berry mixture to a blender. Puree until smooth.
- Strain the soup through a fine mesh strainer and into a medium bowl.
- Cover and refrigerate until ready to serve!