



Strawberry panna cotta with
compressed strawberries
strawberry consommé &
hobnob crumb



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Serves 4

INGREDIENTS:

Strawberry consommé

480g frozen strawberries

48g caster sugar

Compressed strawberries

240g strawberries

80ml strawberry consommé

Hobnob crumb

70g self-raising flour

70g caster sugar

70g oats

70g unsalted butter

5g golden syrup

0.5g bicarbonate of soda

Strawberry panna cotta

100g strawberries

40g caster sugar

133ml oat milk

3g vanilla paste

17g cashews

60ml water

3g gelatine leaf

To plate

Strawberry consommé

Compressed strawberries

Hobnob crumb

Strawberry panna cotta

5g lemon balm cress

METHOD:

1. To make the strawberry consommé; place the strawberries and sugar in a vacuum pouch and seal. Cook at 90°C in a steamer or in a pan of barely simmering water for 45 minutes. Strain the strawberries through a muslin cloth and chill. This recipe should yield 240ml of consommé - 80ml for compressed strawberries recipe and 160ml for pouring on the dishes.
2. To make the compressed strawberries; note not to be done more than 30 minutes before plating. Hull the strawberries, cut larger strawberries into quarters and smaller ones in half. Place in a vacuum pouch with the chilled consommé and vacuum seal. When ready to serve remove from the pouch.
3. To make the hobnob crumb; preheat oven to 180°C. Mix together the flour, sugar and oats. Melt the butter with the water and syrup then add the bicarb. Combine the wet and dry mixes. Crumble onto a tray lined with baking parchment. Bake for 25 minutes or until evenly browned, stir every 10 minutes. Allow to cool and crumble into small clusters.
4. To make the strawberry panna cotta; place cashews and water in a small pan and simmer gently for 15 minutes or until water has evaporated. Hull the strawberries and cut into quarters. Place strawberries and sugar in a saucepan and cook over a medium-high heat until jammy. Add the oat milk, cashews and vanilla paste and transfer to a blender, blend until smooth. Soak the gelatine leaves in cold water until soft. Melt the gelatine into the strawberry mix, then pass through a chinois and pour into moulds allowing 80g per portion. Allow to set for at least 2 hours before unmoulding onto the serving plate.
5. To plate the dish; Place the panna cotta in the centre of a bowl. Arrange the compressed strawberries around the panna cotta. Pour the consommé into the bowl and place the crumb around the dish, not allowing it to sit in the consommé. Garnish with lemon balm.