

Mint Julep Panna Cotta with White Chocolate Almond Crumb

Serves 6

Ingredients for the Panna Cotta:

- 8 g Powdered unflavored gelatin
- 50 mL Cold water
- 700 mL Whole milk
- 75 g Sugar
- 2 g Tonka bean, finely grated
- 1 cinnamon stick
- 1 g small bunch Fresh mint leaves, including stems
- 1/4 tsp Real Mint extract
- 65 mL Kentucky Bourbon (to taste and optional)
- 1-2 tablespoon finely chopped mint leaves

Directions:

- Dissolve gelatin in the cold water. Set aside. Lightly rub vessels with a non-flavoured oil, set aside.
- Warm milk with sugar, grated tonka bean and cinnamon to 150° F (DO NOT BOIL), add mint leaves and allow to steep for 10 minutes Stir in gelatin until dissolved.
- Strain milk mixture through a fine sieve and discard mint. Into the strained mixture, stir in the mint extract and Kentucky Bourbon a little at a time, tasting each time until the desired flavour is achieved. Cool slightly.
- Pour into prepared vessels and chill for 2-4 hours or until set.

Ingredients for the White Chocolate Almond Crumb:

- 50 g white chocolate chips
- 5 mL Bourbon
- 25 g ground almonds
- 15 g coconut flour

Directions:

1. Melt the chocolate with the bourbon on low heat, stir in the ground almonds and coconut flour, it will be rather thick.
2. Sprinkle/spread relatively thinly on a Silpat and bake for 3 minutes in a preheated 350° F oven, until golden.
3. Cool completely and crumble with a fork until relatively fine. Reserve for assembly.



Assembly:

1. Sprinkle 1/6 of the crumb on a plate and plate the Panna Cotta on top. Garnish with mint leaves.