

LEVEL 2 IVQ DIPLOMA IN PATISSERIE, CITY & GUILDS UK I WORKSHOPS & CERTIFICATE COURSES

MANGO PANNACOTTA

A.MANGO PANNACOTTA

100g Amul cream
75g Milk
30g Sugar
7g Gelatin Melted
80g Alphonso Mango Pulp

PROCEDURE

- Bloom gelatine and keep aside.
- Heat the Milk and cream with the sugar till it comes to a boil
- Take off the heat and combine a little into the melted gelatin and then fold in the gelatin and mix well
- Keep mixing with a spatula over an ice-bath till it reaches 25-27deg C and then incorporate the mango pulp using cut & fold method
- Pour into designer glasses (as desired) and set in the fridge for 2-4 hours minimum or in the freezer for 1 hour before serving them cold with some Mango topping and some whipped cream

B.MANGO TOPPING

50g Alphonso Mango Pulp
50g Cold Neutral Gel
100g Stiffly whipped non-dairy whip topping cream
20g Chopped Pistachios

PROCEDURE

- Mix the alphonso mango pulp and neutral cold gel together and use it to decorate the pannacotta and top it off with some whipped cream and chopped pistachios and serve cold, enjoy & Happy Baking!

MAKE IT VEGETARIAN – Use the same recipe but replace the gelatine with melted hot chinagrass

10gm Chinagrass (Agaragar)
100gm Cold Water

PROCEDURE

- Soak the chinagrass in the cold water for upto 30mins, once soaked, drain off half of the excess water and heat the soaked chinagrass on a medium heat till it becomes a boiling liquid, strain and add into the pannacotta, mix well and proceed according to the other steps as mentioned above

NB : The Vegetarian Pannacotta sets harder than the one set with gelatin, you could try out the recipe with variations in the quantity of chinagrass until the set is what you desire.