



Buttermilk Panna Cotta with Lychee

Panna Cotta

50g cream

80g caster sugar

Zest of 1/2 lemon

2 gelatine leaves, softened in water

150g natural unsweetened yoghurt

150g buttermilk

50g cream, semi whipped

Fresh As Lychee (to serve)

Bring cream, sugar and zest to the boil.

Drain gelatine and add to the cream mixture, stirring constantly so the gelatine dissolves completely. Cool to room temperature.

Stir in buttermilk and yoghurt and chill until cold.

Fold in the semi whipped cream.

Pour into 200ml moulds and set aside to cool

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FINE DINING AT HOME SERIES

Buttermilk Panna Cotta
w/ Fresh As Lychee by
CLOONEY

Lychee Foam

125ml pureed tinned lychee

200ml champagne

2 gelatine leaves, softened in water.

Warm the puree and dissolve the gelatine.

Add champagne and chill over ice.

Pour chilled mixture into cream syphon.

Leave to rest in refrigerator for 2 hours.

To serve

Unmould the panna cotta and place in the centre of the plate.

Load 2 cartridges of nitrous oxide gas into the syphon and shake vigorously upside down for 30 seconds.

Squirt foam on to the panna cotta and garnish with crumbled Fresh As Lychee.

Serves 4

The Restaurant

Located in the heart of Auckland's Freemans Bay, Clooney is a partnership between restaurateur Tony Stewart and chef Desmond Harris.

Chef Harris' cuisine melds the tradition of classical cuisine with a contemporary approach to ingredients and technique.

Pastry Chef; Victoria Palmer.

Clooney Restaurant

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open for dinner Monday to Sunday
from 5.30pm

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