



Blackberry Parfait

By: Stanton Ho

Ingredients

Blackberry Panna Cotta

16 oz/226 g	Heavy Cream
4 oz/114 g	Granulated Sugar
Pinch	Salt
0.8 oz/24 g	Gelee Dessert
4 oz/114 g	Blackberry Purée (DGF 4431)

Blackberry Gelee

1.4 oz/40 g	Water
0.7 oz/20 g	Sanett
1.4 oz/40 g	Granulated Sugar
8.8 oz/250 g	Blackberry Purée (DGF 4431)

Noche Milk Chocolate 40% Mousse

6.2 oz/175 g	Milk
3.5 oz/100 g	Egg Yolks
3.2 oz/90 g	Granulated Sugar
7.9 oz/225 g	Noche Milk 40% (LUK M204)
0.4 oz/12 g	Gelee Dessert
10.6 oz/300 g	Whipped Cream

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Blackberry Parfait

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Directions

Blackberry Panna Cotta

1. Combine the heavy cream, sugar and salt into a small sauce pot. Bring to a boil.
2. Add in the Gelee Dessert. Blend well.
3. Add in the blackberry purée.
4. Cool over an ice bath to congeal mixture. Pour less than 1/2 the portion into stemmed glassware. Chill and allow to set, before moving to the next layer.

Blackberry Gelee

1. Heat the water in microwave oven to a boil.
2. Add in Sanett and granulated sugar to dissolve.
3. Add in the blackberry purée.
4. Cool this mixture down before adding it to the Blackberry Panna Cotta. Layer should be only 1/4" layer.

Noche Milk Chocolate 40% Mousse

1. Poach milk, egg yolks and sugar to 190° F/87° C producing a "Cream Anglaise."
2. Add in the Gelee Dessert while the mixture is still hot.
3. Blend in to dissolve before pouring it over the chopped milk chocolate to produce a ganache.
4. Allow to cool before adding the blackberry paste.
5. Fold in the whipped cream in two stages. Pipe the mousse onto the blackberry gelee, as the third and final layer.

