



## Bangladesh *Panna cotta and cheese mousse with quince purée*

### INGREDIENTS

#### PANNA COTTA

4 dl double cream (40% fat)  
80 g granulated sugar  
1,2 dl milk  
4 sheet gelatine  
80 g ricotta

#### QUINCE PURÉE

2 quinces  
juice of 6 oranges  
a little sugar  
juice of ½ lemon  
1 glass red port wine

#### CHEESE MOUSSE

150 g ricotta  
35 g Maizena or cornstarch  
1½ sheets gelatine  
75 g whipped cream  
zest of ½ lime  
2 dl milk

#### CRUMBLE

100 g ricotta  
50 g salted macadamia nuts  
50 g pistachios  
50 g hazelnuts  
50 g biscuits (coarse crumbs)  
walnut oil

#### GARNISH

fresh lime cress and basil cress  
piece of fresh honeycomb

Recipe: Jean-Marie Smets, [www.de-eiken.be](http://www.de-eiken.be)

#### PANNA COTTA

Combine the cream and sugar and slowly heat up to max. 75 °C. Stir for 20 minutes with a ladle until the cream is shiny and yellowish in colour. Soak the gelatine in cold water. Boil the milk and add the soaked sheet of gelatine together with the ricotta. Pour both mixtures together and stir until smooth. Allow to cool. Pour the mixture into moulds and leave to set (at least 24 hours).

#### QUINCE PURÉE

Wash and halve the quinces. Put them in a pan together with some of the freshly pressed orange juice, the water and a little lemon juice and cook until the quinces are almost done. Remove them from the liquid and allow to cool. After removing the skins, stones and cores, cut the flesh of the fruit into equally sized pieces. Add the red port wine, sugar and the rest of the orange juice and simmer until the quinces are soft. Purée the mixture and leave to cool.

#### CHEESE MOUSSE

Combine the ricotta and the milk, spoon the mixture into a clean tea cloth, tie into a parcel and leave to drip overnight. Heat the milk, then mix in the soaked gelatine sheets and the ricotta from the tea cloth. Dissolve the Maizena/cornflour in a little milk, add to the mixture and beat vigorously. When the mixture is almost completely cool, stir in the lime zest. Place in the fridge to set.

#### CRUMBLE

Grind the nuts (not too finely) and roast them in a little groundnut oil with a small amount of sugar, stirring constantly. Add the biscuit crumbs. Place the ricotta on a silicon tray and bake slowly in the oven until the cheese has melted and turned brown. Finely chop the cheese and combine it with the nut and biscuit mixture.

#### GARNISH

Garnish with lemon cress and basil cress. If desired, serve with a strawberry coulis.