

# PEA AND WHITE ASPARAGUS PANNA COTTA

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Gary Parsons, *H&B Executive Chef*

**HARVEY & BROCKLESS**  
*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# PEA AND WHITE ASPARAGUS PANNA COTTA

*Chef Gary Parsons*

## *Ingredients*

SERVES 10 PORTIONS

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### *Pannacotta*

<b>PU083 Ponthier White Asparagus Purée</b>	<b>208g</b>
<b>DB117 Lescure Unsalted Butter</b>	<b>25g</b>
<b>DC115 Lescure Whipping Cream</b>	<b>25g</b>
<b>IN019 Cornish Sea Salt</b>	<b>4g</b>
Peas, Blanched & Removed Shell	70g
Vegetable Stock	150ml
Bronze Gelatine Leaf	2g
Caster Sugar	10g

### *Goats Cheese Foam*

<b>EG271 Blanche Goats' Cheese</b>	<b>125g</b>
<b>DC112 Croxton Manor Sour Cream</b>	<b>63g</b>
<b>DC115 Lescure Whipping Cream</b>	<b>63g</b>
<b>DA405 Dell'ami Luca Olive Oil</b>	<b>5ml</b>
<b>IN019 Cornish Sea Salt</b>	<b>2g</b>
White Pepper	1g

### *Garnish*

Edible Flowers, Punnet	0.5
Curly Endive, Picked & Washed	0.5
Pea Shoots, Picked & Washed	7.5g

### *Pea & White Asparagus Panna Cotta*

1. Bring all the first half ingredients apart from the gelatine up to a gentle simmer for 5 minutes. Blitz and pass the liquid through a strainer.
2. Soak the gelatine in cold water until soft. Whisk in the gelatine whilst the other ingredients are still warm.
3. Pour a small amount into the bottom of each serving glass and store in the fridge until set.

### *Goats' Cheese Foam*

1. Blend the goats' cheese, olive oil, sour cream and seasoning in a blender or food processor. Pass the mixture through a fine sieve. Add heavy cream and mix.
2. Pour the mixture into an ISI Whip and screw one ISI cream charger, or 2 chargers if using 1L ISI Whip, and shake vigorously.
3. Refrigerate for at least 1 hour.

### *To Serve*

Release the goats' cheese foam from the ISI whip and spoon some of the foam into each glass. Garnish with the endive, peas, pea shoots and the flowers.



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*with a goat's cheese foam*

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### *White Asparagus Purée*

Cultivated between the regions of the Adour river and the Médoc, the white asparagus selected by Maison Ponthier is an exceptional product. An oceanic climate and sandy soil are favourable for its cultivation. This permeable and deep soil is regularly irrigated by the rain, and is perfectly suited to growing asparagus - it allows it to grow upright inside a small mound that protects it from the sun's rays. This darkness preserves its mother-of-pearl colouring, delicate taste and tender flesh. It is harvested manually with the help of a gouge.

### *Blanche Goats' Cheese*

A British homage to the iconic goats' cheeses of the Loire Valley, this sensuous little raw milk cheese sports a wrinkly alabaster coat, beneath which lies a mousse-like paste that is as white as snow. At two weeks old, there's a perfumed aroma of dark forest honey on the nose, which carries over in the final flavour - think honeysuckle, herbs and a peppery spritz. But the cheese intensifies as it matures with a gooey layer developing just beneath the rind. Based in Worcester, the Cheese Cellar Dairy is Harvey & Brockless' very own cheesemaking operation, headed up by George Bramham.

### *Dell'ami Arbequina Extra Virgin Olive Oil*

Sourced from the sunny valleys of Córdoba in Andalucía, early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado. Its delicate flavour makes it perfect for dressing burrata and air-dried hams. Even better, is a drizzle over chocolate ganache with a pinch of sea salt.

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