



## Vanilla Pannacotta with Macarons Recipe by Adriano Zumbo

### Ingredients:

#### **pannacotta**

60g caster sugar  
1 vanilla bean, split  
seeds scraped  
¼ grated tonka bean  
250ml cream  
1 gelatine leaf (2g)

#### **macaron**

40ml water  
150g caster sugar  
55g egg whites, plus  
55g egg whites, extra  
1g powdered egg white  
150g almond meal  
150g pure icing sugar  
Light brown food  
colouring  
Ground cinnamon, for  
dusting

**jasmine rice  
pudding ganache  
rice pudding**  
60g jasmine rice

250ml cream  
90ml milk  
45g caster sugar  
65g brown sugar  
1 vanilla bean  
1 teaspoon finely grated  
orange rind

#### **ganache**

50ml cream  
Pinch vanilla seeds from  
the vanilla bean  
Pinch ground cinnamon  
85g white chocolate  
25g butter

#### **pine nut paste**

200g pine nuts, toasted  
in oven, blended to a  
paste

#### **pine nut and chocolate ganache**

25g pine nut paste  
100g white chocolate

20g dark chocolate  
60ml cream  
35g butter  
½ teaspoon sea salt

#### **passionfruit oil slick**

2 teaspoons lemon juice  
75ml strained  
passionfruit pulp  
100g caster sugar  
2 eggs  
150ml extra virgin olive  
oil

#### **to decorate**

fresh raspberries  
dried rose petals  
toasted pine nuts  
pine nut paste  
pistachio paste  
gold leaf

For the pannacotta, dry caramelize the sugar with the tonka bean and vanilla seeds and bean in a saucepan until sugar has melted and mixture is caramel in colour. Meanwhile, heat cream in a small saucepan and add warm cream to caramel to deglaze pan. Soak gelatine leaf in water until soft, squeeze out excess moisture. Stir gelatine into mixture and strain mixture through a sieve placed over a small bowl. Cool in an ice bath.

Once cooled to room temperature pour into plastic dariole moulds. Place in refrigerator for 1 hour or until set.

For the macarons, make the italian meringue by combining water and caster sugar in a saucepan and cook till 121°C. Beat 55g egg whites and powdered egg



white in a bowl, slowly add hot sugar syrup to egg white while beating continuously (pour the sugar syrup to the side of the bowl slowly). Sieve almond meal and icing sugar together add extra 55g egg whites. Mix in italian meringue, stir until combined. In a folding motion slap the mixture to knock out the air. Separate mixture into 2 bowls. Add a drop of light brown colour to one bowl. Spoon mixtures into piping bags (with nozzles) and pipe rounds of each coloured macaron onto trays. Tap underneath the tray to remove any excess air from mixture. Dust white macarons with cinnamon powder. Top light brown macarons with a pine nut. Leave macarons to air dry till they form a skin on the surface. Place another tray under the macaroon tray (double tray). Once the skin has formed place macarons (on double tray) in a 200°C preheated oven and turn off the oven for 6 minutes. Turn the oven on to 160°C and cook until macaron is able to be lifted from tray (macaron should be still soft to touch underneath)

For the jasmine rice ganache, make the rice pudding; combine rice, cream, milk, sugars, vanilla seeds and bean and orange rind. Cook until rice is al dente. Make the ganache; heat cream in a small saucepan, place chocolate, vanilla and cinnamon in a bowl and pour in hot cream, stir in butter and fold through rice pudding.

For the pine nut and chocolate ganache, make pine nut paste. Heat cream in a small saucepan, place chocolates in a bowl with 25g pine nut paste and pour over hot cream. Stir in butter and salt.

For the passionfruit oil slick, combine lemon juice, passionfruit, sugar and eggs in a bowl. Cook until sugar thermometer reaches 85°C. Strain through a sieve placed over a bowl, cool to 45°C stirring continuously, drizzle in olive oil (like making a mayonnaise).

\*\* To fill the macarons, place each ganache into piping bags. Pipe pinenut ganache on to light brown shell and top with matching macaron shell. Press gently (very fragile). Pipe rice pudding ganache onto cinnamon dusted macaron shells top with matching macaron shell.

To serve, spoon a little passionfruit oil slick onto serving plate, top with a teaspoon of pistachio paste, rake with a plastic comb across plate. Invert the pannacotta. Add macarons, fresh raspberries, rose petals, pine nut paste and gold leaf.

NB: THIS RECIPE IS NOT TESTED BY THE MASTERCHEF FOOD TEAM