



MasterChef
AUSTRALIA

Official MasterChef Recipe 

Vanilla Pannacotta with Macarons

Ingredients

Pannacotta

60g caster sugar
1 vanilla bean, split seeds scraped
Freshly grated nutmeg
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



Method officially tested

For the pannacotta, dry caramelize the sugar with the nutmeg 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