



Culinary Masterclass

The Fullerton Singapore

Presented by:

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Sakekasu Panna Cotta



Serves 30

INGREDIENTS

200g	sugar
12	egg yolks, lightly beaten
100g	sakekasu sheet, cut into small pieces
600ml	milk
1	vanilla pod
6	gelatine sheets, soaked
200ml	fresh cream

Sake Jelly

200ml	drinking sake
200ml	water
50g	sugar
	A squeeze of lemon juice
4	gelatine sheets, soaked

Anglaise Sauce

50g	egg yolks, lightly beaten
250ml	milk
50g	sugar
½	vanilla pod, seeds extracted

Garnish

80g	Blueberries
	Strawberries
20g	Silver leaf

Method:

- For the Sakekasu Panna Cotta:** Whisk the sugar and egg yolks together until the mixture turns light yellow, then set aside. Heat the sakekasu in a saucepan with milk and a vanilla pod over low heat and stir continuously until the sakekasu is completely dissolved. Remove the vanilla pod, stir in the soaked gelatine until it has completely dissolved, then strain the mixture into a mixing bowl. Add the prepared sugar and egg yolk mixture, as well as the fresh cream. Place the bowl in an ice bath and stir the mixture continuously until it has cooled significantly. Then pour into individual serving cups.
- For the Sake Jelly:** Warm the sake, water, sugar, lemon juice and gelatine sheets in a saucepan and stir until the mixture is well combined. Pour into moulds of a preferred shape and refrigerate.
- For the Anglaise Sauce:** Mix all ingredients together in a bowl over a bain marie until well combined. Pour over the sakekasu panna cotta, and serve with sake jelly, blueberries, strawberries. Garnish with silver leaf.