

# World Gourmet Summit 2003 Culinary Masterclasses

The Cuisine of

## Allan Koh

KOKO Restaurant, Melbourne, Australia

### *Black and White Sesame Panna Cotta*



Serves 4

#### **Ingredients**

##### **Panna cotta :**

300ml	milk
200ml	cream
100g	caster sugar
15g	Japanese black sesame paste
15g	Japanese white sesame paste
2	gelatine sheets

##### **Garnishes :**

	seasonal fruit
250g	(eg. mango, musk melon, cherry)
25g	California raisins
15ml	Martell Cognac

#### **Method**

**For the panna cotta:** Mix milk, cream and sugar and bring to the boil. Divide the mix in two parts. In one half of the mix, whisk in the Japanese black sesame paste. In the other half, whisk in the Japanese white sesame paste. Pour the black sesame mix into a mould and fill halfway. Let the mix set in the fridge, then pour the second mix into the mould and fill to the top. Set in the fridge overnight.

**For the garnish:** Dice fruit into 1.5cm cubes. Reserve. Soak California raisins in 50ml water and Martell Cognac. Allow to macerate.

#### **Serving**

Place the mould in hot water to ease the extraction of the *panna cotta*, and then turn it onto the center of a plate. Surround the *panna cotta* with the diced fruit. Finish with macerated California raisins.