

Oregon Chocolate Festival
Caramelized White Chocolate Panna Cotta
with Cocoanib Crumble and Bruleed Bananas
Chef Angela Salvatore

Cocoanib Crumble

Brown sugar	100 g
Cake flour	100 g
Nut flour	100 g
Butter, room temp	100 g
Cocoa Powder	20 g
Cocoanibs	50 g
Salt	large pinch

1. Add all ingredients to bowl of electric mixer fitted with a paddle attachment.
2. Mix on medium speed until mixture clumps up into dough.
3. Break mixture up into assorted sizes ranging from almonds to peas.
4. Place on sheetpan and bake at 325 F stirring halfway until cooked. About 15-20 minutes.
5. Cool. Crumble can be stored in airtight container for a week. Sprinkle on ice cream sundaes.

Caramelized White Chocolate Panna Cotta

Cream	1 c
Milk	1.5 c
Salt	½ tsp
Vanilla Bean	½ bean
Gelatin	2 sheets (1 tsp powdered)
White Chocolate	4 oz

1. Set oven to 250F. Place white chocolate into glass baking dish or onto silicon baking mat on a sheet pan. Bake, stirring every 15 minutes until a deep caramel color is achieved (this will take at least an hour). Don't be alarmed when it becomes crumbly. It will smooth out and set up like other chocolates. Set aside. This can be done well in advance.
2. Heat cream, half of milk, salt and vanilla bean in a small pot.
3. Meanwhile, bloom gelatin sheets in ice water. Alternatively, sprinkle powdered gelatin over reserved milk.
4. Once cream mixture comes to a simmer, pour over caramelized white chocolate. Allow to sit for 30 seconds and then stir to mix.
5. Stir in bloomed gelatin and remaining milk.
6. Cool mixture to about room temperature, stirring occasionally.
7. Divide strained mixture into prepared containers. Chill overnight.

To serve: Cut bananas into desired shapes. Sprinkle with sugar and torch to caramelize. Or place under broiler to caramelize. Cool before placing on panna cotta with whipped cream and cocoanib crumble. Garnish with Maldon salt and more cocoanibs.