



CHEF DEMO DEC 10TH
ANNE QUATRANO OF BACCHANILIA

CAULIFLOWER PANNA COTTA with BROCCOLI SOUP

serves 8

Cauliflower panna cotta

Cauliflower puree

3 cups milk

1 cup cauliflower chopped

1/2 yellow onion – chopped

1 bay leaf

4 tablespoons butter

salt

Cook onions, cauliflower and bay in large pan in butter until soft. add milk and simmer for 30 minutes. Remove bay leaf and puree in blender until smooth. Season to taste with salt

1 quart cauliflower puree

7 sheets gelatin

Soak gelatin sheets (bloom) in cold water until soft. Remove the sheets from the water and squeeze out excess moisture. Gently warm puree in saucepan over low heat and stir in bloomed gelatin sheets until dissolved. Pour into molds, jars or bowls and refrigerate until set.



broccoli soup

1 cup blanched broccoli florets

3 cups broccoli stock

1/2 cup potato puree

lemon juice

salt

Mix broccoli stock, broccoli and potato puree in a blender and puree. Strain through a fine sieve into a saucepan. Bring liquid to a boil and reduce to a simmer. Season to taste with salt and lemon juice.

Potato puree

1 russet potato peeled

1/2 yellow onion

1 sprig thyme

salt

Combine all ingredients in a saucepan and cover with water. Cook until potatoes are soft and puree until smooth. Season to taste with salt.