

PANNA COTTA, CENTRE CUT SALMON FILLET, AND DICED VEGETABLES



Ingredients (For 4 people)

- 25 cl milk
- 25 cl whole cream
- 150 g ricotta
- 3 sheets of gelatin
- 1 yellow beetroot
- 1 red beetroot
- 1 Chioggia beetroot
- 1 fennel bulb
- 1 cucumber
- 1 carrot
- 1 centre-cut salmon fillet
- Edible flowers
- Baby salad leaves
- Balsamic vinegar
- Salt and pepper
- Olive oil
- Fleur de sel

Preparation:

Soak the 3 sheets of gelatin in a bowl of cold water.

Heat the milk, cream and ricotta in a saucepan. Once the ricotta dissolves, season with salt and pepper. Add the three drained sheets of gelatin. Mix well.

Pour the mixture into four bowls and chill for 4 hours.

Slice the vegetables using a mandoline.

Cut the centre-cut salmon fillet into fine slices and roll each one into a flower shape.

Remove the panna cotta from the refrigerator and garnish with the salmon and a few edible flowers.

Top with a few drops of balsamic vinegar, olive oil and fleur de sel.

