



# Panna cotta with Piedmont olives, South African langoustines and Genovese pesto



## Rezept für 4

### Ingredients for the panna cotta

2.5dl cream  
1 ½ sheets gelatine  
16 black olives, pitted,  
lightly chopped  
salt  
white pepper from the mill

### Ingredients for the pesto

25g Parmesan, grated  
25g pine nuts  
25g basil leaves  
50g olive oil

### Ingredients for the langoustines

4 langoustines 9/12, 40  
g, separated, guts  
removed, vacuum-packed

### Ingredients for the garnish

lamb's lettuce leaves

### Preparing the panna cotta

Heat the cream in a pan on the hob, season lightly and leave to simmer for around 8–10 minutes on the lowest heat. Soak the gelatine leaves in cold water. Remove the cream from the heat and leave to cool slightly. Squeeze the water out of the gelatine, stir into the cream and sieve. Divide the olives into four timbale moulds. Pour the cooked cream into the moulds and cover with cling film. Leave to cool for 4–6 hours.

### Preparing the pesto

Mix all the ingredients into a fine mixture using a food processor, handheld blender or mortar. Leave to one side.



### **Preparing the langoustines**

Place the vacuum-packed langoustines on a stainless steel tray. Slide into the preheated oven, shelf 1, and steam in accordance with the cooking instructions. Remove from the oven and leave to one side.

### **How to serve**

Put a large dollop of pesto on four plates. Invert the panna cotta over and turn out onto the pesto. Arrange the langoustines alongside. Garnish with lamb's lettuce leaves and small dollops of pesto.

### **Anrichten**

# **Cooking level for the langoustines**

After preheating

9 minutes | Steam at 55 °C