



**Avocado Panacotta with Tropical Fruit Preserve
and Peanut Chocolate Cookie Crumbs
Corporate Chef Jose Luis Flores**

Ingredients for the Avocado Panacotta:

6 gelatin sheets
18 oz. whole milk
16 oz. heavy cream
Pinch of salt
1 Cup sugar
6 oz. fresh avocado
1 vanilla bean, scraped
2 drops green food coloring

Method:

Soak the gelatin sheets in a bowl with enough ice-cold water to cover, and let stand for at least 5 minutes. In a medium saucepan over medium heat, bring the milk, cream, sugar and vanilla bean and vanilla bean seeds to a boil. Boil for 1 minute, then remove from heat. Add the squeezed out gelatin sheets or the mixture of milk and powdered gelatin and whisk until dissolved. Strain through a fine mesh sieve into a large, clean bowl (preferably one with a spout) to remove the vanilla bean and any bits of zest or gelatin. Cool in an ice bath stirring occasionally to prevent mixture from setting, but still allowing it to thicken, about 10-12 minutes.

In a blender or food processor, puree avocado pulp until smooth. Add half of cream mixture and puree again until smooth. Add pureed avocado cream mixture to bowl of remaining cream mixture and whisk to combine. Pour into individual ramekins or tea or coffee cups. Refrigerate uncovered until set, at least 2 hours. The panacottas will keep in the refrigerator for 3 days. Serve panacottas in ramekins or cups.

Ingredients for the Tropical Fruit Preserve:

1 Golden pineapple, small diced
3 Fresh Mangoes, small diced
2 cups brown sugar
Zest of 1 lemon

1 tsp. salt
½ cup Passion fruit puree
2 ripe bananas cut in small dices

Method:

In a medium sauce pan pour pineapple, mangoes, sugar, lemon zest and salt, simmer in a medium heat about ½ hour remove from the heat and place on an ice bath, passion fruit puree and bananas mix together and place in the cooler until ready to use.

Ingredients for the Peanut Chocolate Cookie Crumbs:

480 grams butter cut into squares
400 grams Brown sugar
350 grams All-purpose flour
50 grams cocoa powder
400 grams peanuts (ground)

Method:

Preheat oven to 325 degrees. Mix butter and brown sugar until it is nice and fluffy (approx. 3 minutes on medium-high speed). Add the dry ingredients and beat for an additional minute, until cookie batter is fully incorporated. Cut the dough with knife or fork until mixture forms lumps. Sprinkle mixture over a baking sheet lined with parchment paper. Bake for 14-16 minutes until the edges are nice and crunchy. Remove from heat and allow the crumbs to stay on the sheet for an additional 15 minutes.

To Plate:

On a desire parfait glass pour 6 ounces of avocado panacotta place in the refrigerator for 20 minutes until set. Remove the glasses from the cooler and top with a layer of fruit about 2 tablespoons, then sprinkle the cookie crumbs on top.