INDONESIA / WILL'S GOURMET RECIPES

DURIAN PANNA COTTA

Durian panna cotta is a silky milk and cream set cream made with durian flesh, with a coconut and durian layer on top. Gentle heat, no whisking and a double straining give a smooth set with a good wobble.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
6	30 min	15 min	45 min	Medium	Mild

INGREDIENTS

FOR THE DURIAN PANNA COTTA

200 g durian flesh, seeds removed

250 ml milk

250 ml double cream

60 g caster sugar

3 1/2 gelatine sheets

FOR THE COCONUT DURIAN TOPPING

60 g durian flesh

100 ml coconut cream

50 ml milk

1 gelatine sheet

A tiny pinch of salt

TO SERVE

Fresh mint leaves

METHOD

PREPARE THE GELATINE

1. Soak 3 1/2 gelatine sheets in cold water until soft, then squeeze out the water. Do not leave them soaking too long, or they dissolve away.

MAKE THE PANNA COTTA

2. Blend the durian with half of the milk until smooth, then strain through a sieve to remove fibres.
3. Put the strained durian, the rest of the milk, the cream, the sugar and the gelatine in a pan. Heat gently, stirring with a spoon, not a whisk, for 10 to 12 minutes. Do not boil.
4. Strain again into a bowl. Sit the bowl in an ice bath and stir until cool.

5 Pour into 6 glasses, filling them only about two thirds, and chill for 1 to 1 1/2 hours until set. Do not leave in the freezer long enough for ice crystals to form.

MAKE THE TOPPING

6 Soak the 1 sheet of gelatine in cold water, then squeeze it out. Blend the 60 g of durian with the coconut cream, add the milk and the gelatine, and warm very gently with the salt until combined.

7 Cool to room temperature, then pour a thin layer over each set panna cotta and chill again.

SERVE

8 Top with a mint leaf.

USEFUL SHORTCUTS FOR HOME COOKS

Frozen durian from Asian supermarkets works well. Defrost it fully before blending.

Use powdered gelatine if you have no sheets: about 1 tsp per sheet, bloomed in cold water.

The panna cotta should wobble when you tap the glass. If it is firm like a jelly, use less gelatine next time.

Will calls durian the king of fruits. It has a strong smell and a spiky shell, but a soft, sweet flesh, and he says that if you love durian you will love this, and if you hate it you will hate it. It is one of the signature dishes he made in Jakarta.He blends the seeded flesh with half the...