



# persiMon® Custard with Saffron Infused Syrup

Makes 6 servings

## Ingredients

1 persiMon®, peeled and chopped  
2 pkgs (14 g) gelatin powder packages  
½ cup (125 mL) boiling water  
1 cup (250 mL) 35% whipping cream  
1 cup (250 mL) homogenized milk  
½ cup (125 mL) granulated sugar  
1 tbsp (15 mL) ginger, peeled and minced

## Syrup

1 cup (250 mL) white wine  
¼ cup (50 mL) liquid honey  
2 tbsp (30 mL) fresh lemon juice  
¼ tsp (1 mL) saffron

## Preparation

Place the persiMon® in a food processor and blend until smooth.

Pour boiling water in a large bowl. Sprinkle the gelatin over top and whisk until combined.

Combine the cream, milk, sugar and ginger in a medium saucepan over medium heat, stirring continuously until heated through, about 2 to 3 minutes.

Place a lid on the pan and allow to steep for 5 minutes.

Strain the cream mixture into the gelatin mixture and whisk to combine.

Stir the persiMon® purée into the cream mixture.

Place 6 ramekins on a baking tray. Divide the mixture evenly between the molds. Cover and place in the fridge until set, about 3 hours.

## Syrup

In a small saucepan bring wine, honey, lemon juice and saffron to a boil.

Reduce heat and simmer until liquid is reduced to a syrup consistency, approx. 20 minutes.

## Presentation

To unmold the custard, run a knife along the edges and place the molds in hot water for 30 seconds.

Tap them lightly with the palm of your hand and invert onto the serving plate.

Pour the saffron syrup over the custard. If desired you may decorate with a slice of crystallized persiMon®\*\* and/or glazed persiMon® balls\*\* and raspberries.

## \*\*Glazed persiMon® balls:

Mix 2 tbsp water, 2 tbsp lemon juice with 1 tbsp sugar in a small sauce pan; simmer for one minute until a syrupy consistency is achieved. Toss the persiMon® balls in the syrup.

## \*\*Crystallized persiMon®:

Slice the persiMon® crosswise into thin slices. Make a simple syrup by bringing equal parts water and sugar to a boil. Simmer fruit on medium-low heat, for 30 minutes or until the fruit becomes translucent. Use a slotted spoon to transfer the sliced fruit onto a wire rack. Let cool and dry overnight. Roll sliced fruit in a layer of sugar.

