

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®:

- 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.

Source: www.persimoncanada.com

