

# Christmas menu

EDITION 2023



BY GERHARD WIESER

*finedining*

CASTEL

# Panna cotta

Port wine-pear | hazelnut



Panna cotta, white port wine and pear pearls, hazelnut  
Crumble, caramel sauce, caramelized hazelnuts

~~~~~  
Sommelière Ivana Capraro  
*recommends a pairing wine:*

Noval Fine White Porto  
Codega do Larinho, Gouveio, Malvasia Fina, Rabigato  
*Quinta do Noval*  
Vila Nova de Gaia | Portugal

# Ingredients

for 4 persons

## Panna cotta

- 1 ½ sheets of gelatine
- 200 ml cream
- 130 ml milk
- 40 g sugar
- 1 pinch of salt
- ½ Vanilla pod
- 1 tsp. lemon zest, grated
- 60 g cream, whipped

## Thyme hips

- 30 g butter
- 30 g powdered sugar
- 30 g flour
- 30 g egg white
- ¼ Vanilla pod
- Lemon zest, grated
- Thyme, chopped
- Pinch of salt

## Hazelnut crumble

- 30 g sugar
- 50 g flour
- 80 g hazelnuts, coarsely grated
- 100 g cold butter
- 1 teaspoon cinnamon powder



## Caramel sauce

- 30 g sugar
- 50 g cream
- 20 g butter
- Salt



## Port wine pears

- 50 g sugar
- 250 g white port wine
- ½ Vanilla pod
- 1 pinch cinnamon
- 1 cloves
- 2 cardamom
- 2 pears



## Further information

- Caramelized hazelnuts
- A few thyme tips to garnish

# Preparation

## Panna cotta

- Soak the gelatine in plenty of cold water for about 20 minutes.
- Bring the cream, milk and sugar to the boil in a pan.
- Add the squeezed out gelatine, salt, vanilla and grated lemon zest.
- Allow the mixture to cool, fold in the whipped cream, pour into small molds and chill in the refrigerator for at least 2 hours until the mixture sets.

## Thyme hips

- Melt the butter.
- Stir in the powdered sugar and flour.
- Add the egg white, vanilla, lemon zest, thyme and salt and mix well.
- Spread the crisp mixture thinly on a baking tray lined with baking paper using a palette knife and bake at 180 degrees for 6 minutes.
- Allow the thyme hips to cool, remove from the baking paper and break into pieces. Store in a dry place until ready to use.

## Hazelnut crumble

- Quickly mix the sugar, flour, hazelnuts, cinnamon powder and cold butter mix quickly.
- Crumble the crumble mixture onto a baking tray with baking paper using your hands and bake in a preheated oven at 180 degrees for 8 minutes until nicely browned.

## Caramel sauce

- *Melt the sugar to a golden yellow caramel, deglaze with the cream and add salt.*
- *Reduce to a creamy consistency and mix with the cold butter.*

## Port wine pears

- *Peel the pears and cut out small pearls with a Parisienne cutter.*
- *Melt the sugar into caramel, deglaze with the white port and cook for a few minutes until the caramel has dissolved.*
- *Add the vanilla pod, cinnamon, cloves and cardamom.*
- *Add the pear pearls and cook until soft.*

## Completion

- *Dip the ramekins briefly in hot water and turn the panna cotta onto the plates.*
- *Place the caramelized pear pearls on top and pour over the caramel sauce.*
- *Place the caramelized hazelnuts on top and sprinkle with the hazelnut sprinkle with the hazelnut crumble.*
- *Add the thyme hips and garnish with the thyme tips.*

## Tips

- *You can also serve with apples or oranges.*
- *Instead of hazelnuts, you can alternatively use almonds or walnuts.*

We wish you  
Merry Christmas and  
a happy new year.



Castel  
\* \* \* \* \*

[www.hotel-castel.com](http://www.hotel-castel.com)