



Recipe by Pastry Chef Maria Selas
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Panna Cotta

Makes 8 - 4oz. servings

Ingredients

8 oz. milk

24 oz. heavy cream

4 oz. powdered sugar

1 ½ vanilla bean, scraped and seeded

½ oz. gelatin sheets

Bring milk, cream and powdered sugar to a boil. With the point of a sharp knife, split the vanilla bean open and scrape out the seeds. Add vanilla pod and the scraped seeds to the hot milk mixture and allow to steep for 20 minutes.

Meanwhile, bloom the gelatin in cold water. Once gelatin has softened, squeeze out excess water and place gelatin in hot milk mixture. Stir to dissolve gelatin.

Strain cream through a fine mesh sieve into a container that is big enough to hold the liquid. Place in an ice bath while frequently stirring. Once the panna cotta starts to slightly thicken, pour into desired cups or glasses. Allow the panna cotta to set in cup or glass for at least 8-10 hours.

Unmold and serve with fresh berries and caramel sauce.