

PANNA COTTA



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Panna Cotta

serves 12

12 x 4 oz	Souffle cups	140g	Sugar
250g	Ricotta Cheese	12g	Gelatin Powder
250g	Whole Milk	¼ cup	Cold Water
1	Lemon's Zest	500g	Heavy Cream

- Whisk together cold water and gelatin in a small bowl, set aside.
- Bring milk, sugar, lemon zest to boil in a small pot.
- Gelatin will have “bloomed” and absorbed all water. Add gelatin to hot milk and stir to dissolve completely.
- Scale the ricotta into a separate bowl large enough to still incorporate the milk mixture as well as heavy cream.
- Whisk the milk mixture into the ricotta, cool to room temp.
- Whisk or whip the heavy cream to a loose stage. It will be thickened but pourable at the right consistency.
- Whisk the cream into the milk mixture.
- Put cups on a tray that will fit in refrigerator and spoon panna cotta into each. Chill for at least 10 hours.
- To unmold, dip each cup into very hot water just for 3-5 seconds, up to the rim, then flip onto serving dish.
- Garnish with pickled peaches and toasted nuts or cookie crumbs.

Pickled Peaches

3-4	Ripe Peaches	1 cup	Sugar
1 cup	Rice Wine Vinegar	6-8 large	Basil Leaves
1 cup	Water		

- Peel and dice peaches by dropping in boiling water for 5-10 seconds then removing them and shocking them in ice water.
- Remove the pit. Dice to ½” and put in storage container.
- Combine water and sugar in pot and heat until the sugar is dissolved.
- Remove from heat and add basil leaves and vinegar. Stir to combine.
- Pour this directly over the peaches and refrigerate.
- Rest overnight.
- Enjoy them by straining off the liquid, removing the basil leaves and garnishing around the panna cotta.