Panna Cotta

WITH STRAWBERRY-RHUBARB SAUCE & CRUMBLED SHORTBREAD

Dive into a world of creamy delight with our exquisite Panna Cotta, adorned with a sweet-tart Strawberry-Rhubarb Sauce and a touch of crumbled shortbread. This dessert is a symphony of flavors and textures that will leave you craving more!

The Ingredients

SERVES 6

PANNA COTTA INGREDIENTS:
1 package (1 tablespoon) plain, unflavored gelatin
2 tablespoons cold water
2 cups heavy cream
1 cup whole milk
1/2 cup sugar
2 teaspoons vanilla extract
Pinch of salt

STRAWBERRY-RHUBARB SAUCE INGREDIENTS:
3 cups rhubarb, diced into 1/4-inch pieces
2 cups strawberries, diced
1/3 cup sugar
1 teaspoon vanilla extract
Pinch of salt

GARNISH:
6 shortbread cookies, crushed

The Directions

Bloom the Gelatin...

1 **Prepare 6 individual ramekins or small bowls** by wiping with a thin film of canola oil using a paper towel. This thin coating of oil will help the panna cotta release more easily in step 7.

2 **In a small bowl, bloom the gelatin** by sprinkling the powder into 2 tablespoons of cold water. Stir the gelatin into the water until it dissolves and let it set and bloom for 5-10 minutes It will become very gelatinous in about 5 minutes.

Heat the cream...

3 **Meanwhile, in a larger saucepan,** heat the heavy cream, whole milk, sugar, vanilla extract, and a pinch of salt and bring to a low simmer, but not a boil. Whisk and cook until the sugar is dissolved. Remove from the heat.

Whisk together!

4 **Once the gelatin has bloomed and the cream mixture has warmed,** activate the gelatin by heating in the microwave for 10 seconds. Stir the gelatin, and heat for an additional 10 seconds, if needed, until the gelatin is fully liquid again. Once the gelatin is liquid, whisk it into the warmed cream mixture.

Chill for at least 6 hours.

5 **Pour the panna cotta cream** into the 6 prepared individual ramekins or bowls. Cover, and chill for at least 6 hours, or ideally overnight.

Make the Strawberry-Rhubarb Sauce

6 **Prepare the strawberry-rhubarb sauce.** Dice the rhubarb and the strawberries. In a saucepan, cook the fruit with the sugar, vanilla extract, and a pinch of salt.

Mash with a potato masher or other pan chopping tool, and cook until the fruit is softened and reduced into a sauce, about 20-25 minutes. The sauce will thicken as it cools.

Chill the sauce to serve with the panna cotta.

Chill until ready to serve!

Once ready to serve the panna cotta, use a sharp knife to release the dessert from the rim of the ramekin or bowl. Dip the bottom of the ramekin or bowl into a bowl of hot water (be sure to not get any water into the dessert). The warm water will help the dessert release from the dish. Once it releases, quickly flip the dish over onto a dessert plate.

7

Top with the strawberry-rhubarb sauce and crushed shortbread cookies and enjoy!

8

TESTED & APPROVED BY OUR TEAM

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. . . for Making Spring Desserts

1

Victorinox
Fish spatula

2

Le Creuset
3-1/2 QT Braiser

3

Chef'n Fresh
Force Juicer

4

Heritage Small
Sauce Pan

5

Wüsthof Flexible
Boning Knife

6

OXO
Garlic Press