

Buttermilk Panna Cotta with Chianti Syrup

Ingredients

2 T Cold Water
1 1/2 t Unflavored Gelatin
1 1/4 c Heavy Cream
1 t Lemon Zest
1 1/3 c Sugar
1 t Vanilla Extract
1 3/4 c Buttermilk
1/4 t Sea Salt
1 Chianti Wine (bottle)

Instructions

1. To a medium bowl, add water. Sprinkle gelatin over the water and let stand until it softens, 5 minutes.
2. In a small pot over medium-high heat, add cream, zest, 1/3 cup sugar; whisk to combine. Reduce the heat, and simmer, stirring occasionally with a spatula, until sugar dissolves, about 5 minutes.
3. Pour hot mixture into the bowl with gelatin. Use spatula to stir in vanilla, buttermilk, and salt. Strain liquid into a large measuring cup. Pour custard into 8, 4-oz. ramekins and refrigerate until set, at least 3 hours.
4. To a pot over medium-high heat, add wine and 1 cup sugar; bring to a boil. Cook until the mixture is reduced to 1 cup, about 20 minutes. Remove syrup from heat and cool completely. Refrigerate

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until cold.

5. Dip ramekins into a small dish with hot water and invert into plates. Serve immediately with wine syrup drizzled over the top.