

Strawberry Panna Cotta

Ingredients

1 lb Strawberries
1/2 c Whole Milk
1 1/2 t Unflavored Gelatin (1 envelope)
1/8 t Salt
1/3 c Sugar
1 t Vanilla Extract
1 1/2 c Heavy Cream

Instructions

1. Puree the strawberries until very smooth. Push the puree through a fine mesh sieve to remove the seeds and set aside. Place 6, 4-ounce ramekins on a baking sheet and set aside.
2. Add the milk to a medium saucepan. Sprinkle the gelatin evenly over the surface and let stand for 10 minutes. Add the salt, sugar, and pureed strawberries to the gelatin mixture. Heat over high heat, stirring constantly, until the mixture reaches 135° or until the mixture is steaming. This should take about 2 minutes.
3. While stirring constantly, add in the vanilla and heavy cream. Transfer the mixture to a medium bowl set over ice. Stir frequently until the mixture cools to 50°F, about 10 minutes.
4. Strain the mixture into a large measuring cup

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and distribute evenly among the ramekins. Cover the baking sheet with plastic wrap, making sure not to disturb the surface of the cream.

Refrigerate for at least 4 hours.

5. Pour 1 cup of boiling water into a small bowl.

Dip the ramekin into the water for 3 seconds. Run a knife around the edges of the ramekin and invert onto serving plates. Serve immediately.