

Panna Cotta with Rose Water

Makes 4, 6 oz. servings

The original recipe is from *Big Heart, Little Stove*. I use Baker's vanilla instead of vanilla beans ever since I read an article in *Cook's Illustrated* in which they reported a taste test where it beat all the others including real vanilla beans and I use powdered gelatin instead of sheets. Edible flowers are available in-season at the Kerrytown farmer's market.

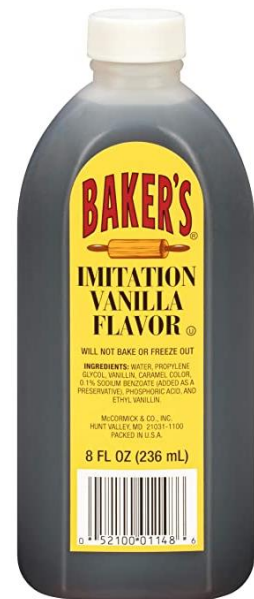


Ingredients:

- 3 tsp. unflavored gelatin
- 3 cups heavy cream
- 6 Tbsp. sugar
- 1 1/2 tsp. Baker's vanilla extract
- Pinch of kosher salt
- 8 hazelnuts
- Fresh fruit for topping; strawberries, raspberries, blueberries, etc.
- Edible flowers (optional)

Equipment:

- Whisk
- Strainer
- Four, 8 oz. ramekins



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☑	Directions	Time (min)	
	Add 3 Tbsp. cool water to a small bowl. Sprinkle 3 tsp. gelatin on the water and let sit to allow the gelatin to absorb the water. Stir if necessary so none of it is dry.	2	
	Place ice cubes in a large bowl to serve as an ice bath	1	11
	In a medium saucepan, combine 3 cups cream, 6 Tbsp sugar, 1 1/2 tsp. vanilla, and a pinch of kosher salt.	2	
	Bring liquid to a light simmer, not a boil.	6	
	Remove liquid from heat. Whisk in the softened gelatin.	1	
	Place a bowl in the ice bath and insert the strainer. Pour liquid through the strainer into the bowl.	1	
	Cool the liquid.	3	
	Whisk in 1/4 cup rose water.	1	
	Transfer to ramekins. Seal or cover with plastic wrap.	2	
	Refrigerate overnight of 6 hrs.		6 hrs.
	Toast 8 hazelnuts and then chop	4	
	Garnish each ramekin with chopped nuts and fruit.	2	
	Total	25	