

Buttermilk Panna Cotta

- 2 cups buttermilk
- 1 cup heavy cream
 - 1/2 cup sugar
- 1 vanilla bean, split, seeds scraped
 - 2 teaspoons unflavored gelatin
 - 2 TBSP water

1. Soften the gelatin in the water, stirring well in a small bowl.
2. Heat the cream, sugar, and the vanilla seeds in a small pot until the sugar dissolves. Do not boil.
3. Whisk in the gelatin into the hot cream mixture to remove any lumps.
4. Strain the warm cream mixture into a large bowl and whisk to cool slightly. Add the buttermilk, whisking very well to combine. Pour into 6 dessert cups and chill to set, about 4 hours.
5. When ready to serve, run a sharp knife around the edge of each panna cotta and turn out onto a dessert plate.

SERVES 6

from the kitchen of the Boot