gustare oils & vinegars

Panna Cotta with Black Cherry Balsamic Reduction

Servings: 6

Ingredients

unsalted butter for greasing
½ C whole milk
2 t unflavored gelatin
½ C sugar
2½ C heavy cream
2 t vanilla extract or 1 vanilla bean
mint springs for decoration
1 C **Gustare Black Cherry Balsamic Vinegar**

Directions

1. Grease six ½ cup ramekins and set aside on small baking sheet.
2. In a small bowl, sprinkle the gelatin over ½ cup of milk. Let sit until the gelatin softens and swells, about 3 minutes.
3. In a large saucepan, combine heavy cream and sugar. Add vanilla extract or vanilla bean. If using a vanilla bean, slice the bean lengthwise, scrape out the seeds and add to the cream. Add whole bean pod for additional flavor. Bring cream mixture to a simmer – do not let it boil – stirring occasionally until sugar dissolves. Remove from the heat. Remove vanilla bean pod, if used. Whisk in softened gelatin mixture until dissolved.
4. Immediately strain mixture into measuring cup with pour spout. Straining is important to eliminate any bits of undissolved gelatin. If using vanilla bean, stir to distribute vanilla seeds. Divide among prepared ramekins. Cover with wrap and refrigerate at least 4 hours or overnight.
5. Bring to room temperature 30 minutes before serving. Run a thin knife around the inside of each ramekin. Carefully dip the bottoms of each ramekin in a pan of hot water for 5 seconds to release the custard. Place plate over ramekin and invert. Serve with Black Cherry Balsamic reduction.

Note: *Buttermilk or half & half can be substituted for part of the heavy cream.*

Black Cherry Balsamic Reduction

In a small saucepan over low heat bring balsamic to a simmer and reduce for approximately 10-12 minutes until thickened and reduced. Remove from heat and cool slightly. Spoon over panna cotta, decorate with a mint sprig and enjoy!

to taste, to enjoy, to savour

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