

Vanilla Buttermilk Panna Cotta with Roasted Rhubarb Compote

INGREDIENTS:

Panna Cotta:

2¼ C Cream
¾ C Sugar
1 Vanilla Bean
Pinch Salt
3 Tbsp Powdered Gelatin
3¼ C Buttermilk

Roasted Rhubarb Compote:

2 C Chopped Rhubarb (skin on)
¼ C Sugar
Juice of 1 Orange
Zest of 1 Orange
Pinch of Salt

DIRECTIONS:

For Panna Cotta: Boil cream, sugar, vanilla bean and salt. Add gelatin, making sure it is dissolved. Add buttermilk. Divide the liquid into ramekins and cool overnight in the fridge.

For Roasted Rhubarb Compote: Combine all ingredients. Place in a pan and cover with foil. Roast 15 minutes at 325°F. Remove foil and continue cooking for 5 minutes. Let cool and refrigerate overnight.

To assemble, unmold panna cotta and spoon compote on top.



Pair with a
Moscato.

The Kimberly Hotel in New York City

