

Orange Panna Cotta with Cranberry Syrup



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Recipe by: Laura Vitale

Serves 8

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients

For the panna cotta:

- __ 2 cups of Half and Half
- __ 1 cup of Heavy Cream
- __ 1/2 cup of Water
- __ 2 Envelopes (1/4 ounce each) of Unflavored Gelatin
- __ 1/3 cup of Granulated Sugar
- __ 1/2 cup of White Chocolate Chips
- __ Zest of 1 Small Orange
- __ 2 tsp of Vanilla Extract

For the cranberry syrup:

- __ 12 oz bag of Cranberries
- __ 1 cup of Sugar
- __ Juice of 2 Oranges
- __ Zest of 1 Orange

1) Start with the panna cotta. In a small bowl, add the water and sprinkle the gelatin over the top, set it aside for a few minutes.

2) In a saucepan, add the heavy cream, half and half, orange zest and sugar and bring to a simmer.

3) Once its at a simmer, remove from the heat, add the gelatin mixture along with the white chocolate chips and vanilla and whisk until they melt and you have a smooth mixture.

4) Pour the cream mixture in your serving glasses and pop them in the fridge.

5) NExt, work on the cranberry mixture. In a saucepan, add the cranberries, sugar, orange juice and zest and cook on medium heat for about 15 minutes.

6) Strain the cranberries through a sieve making sure to press on them to release all the juices.

7) Allow the cranberry syrup to cool in the fridge for an hour then give it a good stir to loosen it, then top the panna cotta with it and allow it to set for about 4 hours.

