

## Mascarpone Panna Cotta

### Ingredients:

1 ½ cups	Whole milk (2% is okay)
1 cup	Sugar
1	Vanilla bean, pod and seeds
¼ tsp.	Salt
4 Tbsp.	Whole milk
1 Tbsp.	Gelatin powder
1 ½ cups	Heavy cream
2/3 cup	Mascarpone

### Method of Preparation:

1. Spray 6- 6 ounce ramekins with pan spray lightly then set aside. In a small sauce pot, heat the 1½ cups milk, sugar, vanilla bean and salt until all of the sugar has dissolved then discard the vanilla bean pod and cool slightly.
2. Pour the 4 tablespoons of milk into a small bowl and sprinkle the gelatin powder over the top. Make sure all of the gelatin powder has been absorbed by the milk and wait 5 minutes until the gelatin has “bloomed.”
3. Once the milk and cream mixture has cooled slightly, whisk in the heavy cream then slowly temper some of the cream into the mascarpone until the mascarpone resembles the consistency of heavy cream; add the mascarpone back t the cream base. If you stir the mascarpone into the cream, you will end up with tiny lumps.
4. Warm the gelatin in the microwave until it just begins to dissolve, about 10-15 seconds, then temper the gelatin into the cream mixture. Whisk thoroughly to combine then strain into a pitcher. Distribute the mascarpone-cream base among the 6 molds then chill in the refrigerator for at least 6 hours or overnight.
5. To serve, run a dull butter knife around the side of each ramekin to loosen the panna cotta or dip ramekin in warm water for 2 minutes. Turn out onto a plate and garnish as desired.