



Buttermilk Panna Cotta with Lemon Curd

Serves: 4

Serve with Joseph Phelps Vineyards Eisrébe

For the Panna Cotta:

1 cup milk
1 cup buttermilk
½ cup granulated sugar
1 ea. vanilla bean or 1 tsp. vanilla extract
4 sheets gelatin
Sliced fruit or fresh berries for garnish

Soak gelatin in ice water for 15 minutes. Simmer milk, sugar and vanilla bean or vanilla extract together for 5 minutes (vanilla bean should be sliced in half and seeds scraped out into milk). Squeeze water out of gelatin and add to milk. Strain milk mixture through a fine sieve, set over a clean bowl. Allow for the mixture to cool to room temperature and then add buttermilk. Pour into 4 small ramekins and refrigerate for one hour.

For the Lemon Curd:

4 ea. whole eggs
4 ea. egg yolks
¾ cup granulated sugar
1 cup fresh lemon juice
5 ½ oz. room temperature, unsalted butter, cut into small pieces
Sliced fruit or fresh berries for garnish

In a large heat proof bowl, whisk together the whole eggs, egg yolks, sugar and lemon juice. Set over a pan of simmering water and continue to whisk until mixture thickens, about 10 minutes. Remove the bowl from the heat and add the pieces of butter. Let the butter melt a bit into the mixture, then whisk as quickly as possible before the mixture cools down. Strain into a clean medium bowl. If not using immediately, press a piece of plastic wrap directly on top of the lemon curd to prevent a film from forming and store in the refrigerator.

For Service:

Unmold the panna cotta from the ramekin by placing the dish in hot water for a couple of seconds and then invert on your serving dish. Garnish with a dollop of the lemon curd and fresh fruit of your choice.