



Saffron Panna Cotta with Spiced Mandarin Oranges

INGREDIENTS

Servings: Four 4oz Panna Cotta

- 2 gelatin sheets
- 1 cup heavy cream
- 3 cup whole milk
- 1/4 cup sugar
- 1 tablespoon saffron

Spiced Mandarins:

- One 15oz can of mandarin oranges
- 1 tablespoon honey
- 1 star anise
- 1 cinnamon stick, broken in half
- Juice of 1/2 lemon, or to taste

INSTRUCTION

Panna Cotta:

1. Soak gelatin sheets in a bowl with cold water for about 15 minutes.
2. Meanwhile pour heavy cream and whole milk in a saucepan, add sugar and saffron, and cook over heat for about 15 minutes.
3. Then bring the mixture to a boil and turn off.
4. Transfer the warm mixture to a bowl and add the drained gelatin sheets.
5. Whisk until the gelatin sheets are completely melted.
6. Divide the mixture equally into four 4oz ramekins and let it cool room temperatures.
7. After that, place them in the refrigerator for about 6 hours.

Spiced Mandarins:

1. Place the mandarin oranges, honey, star anise, cinnamon stick, and lemon juice in a saucepan and cook over medium low heat until it reaches a jammy consistency.
2. Let it cool room temperature for about 30 minutes, remove cinnamon sticks and star anise, and pour over the panna cotta. Refrigerate for about an hour and then it's ready to eat.

WINE PAIRING

Domaine Carneros
2017 Verméil Demi-Sec