

MEYER LEMON BUTTERMILK PANNA COTTA WITH SPICED GRAPE COMPOTE

Yield: Twelve ½-cup portions

Ingredients	Amounts
<i>Panna cotta</i>	
Cream, divided	16 oz.
Sugar	5 oz.
Meyer lemon, zest and juice of	1 ea.
Gelatin powder, unflavored	3 (.25 oz.) pkg.
Water, cold	6 oz.
Buttermilk	21 oz.
<i>Spiced black grape compote</i>	
Water	4 oz.
Balsamic vinegar	2 oz.
Honey	2 oz.
Salt	½ tsp.
Orange, zest of	1 tsp.
Black grapes	10 oz.
Ground cinnamon	¼ tsp.
Allspice	1/8 tsp.
Ground cloves	1/8 tsp.
Ground cardamom	1/8 tsp.
Ground black pepper	1/8 tsp.
Gelatin sheets, soaked in cold water	2 ea.
<i>Roasted red grapes</i>	
Red grapes	10 oz.
<i>Garnish</i>	
Mint sprigs	8 ea.

Method

1. *For the panna cotta:* Combine 8 ounces of the cream, sugar, and lemon zest and juice in a pot and warm the sugar to dissolve. In a separate bowl, add gelatin powder and water, stirring constantly until completely dissolved. When gelatin is dissolved, stir into the cream mixture in the pot. Stir in the buttermilk, Meyer lemon juice, and remaining 8 ounces of cream. Once the gelatin is dissolved, pour the mixture into molds, tap to remove bubbles, and chill for several hours or overnight.
2. *For the spiced black grape compote:* Combine water, vinegar, honey, salt, orange zest, black grapes, and all spices in a saucepan. Bring to a simmer. Strain out the orange zest.
3. Pour the black grape compote into a blender and purée until smooth. Slightly cool the mixture.

4. Add 3 sheets of gelatin. Stir until dissolved.
5. For *the roasted red grapes*: Roast grapes in a 350°F oven for 10 minutes until blistered and softened. Cool.
6. Add roasted red grapes to compote. Chill thoroughly.
7. To unmold the panna cotta, place in a sauté pan with about an inch of water. Leave for just 30 seconds, then unmold on edges. Turn upside down and shake lightly to unmold.
8. Spoon some of the compote over the panna cotta and garnish with a mint sprig.