

LYCHEE PANNA COTTA WITH STRAWBERRY GLAZE

INGREDIENTS

5 tablespoons lemon juice
2 teaspoons powdered unflavored gelatin
1 cup whole milk
1 cup heavy cream
1/2 cup sugar
4 tablespoons lemon zest
1 cup pureed lychees
1 tsp vanilla extract

for the strawberry glaze

1 cup diced strawberries
4 tablespoons sugar
1 teaspoon corn starch mixed with 2 tablespoons of water

DIRECTIONS

Make your strawberry glaze first. Heat diced strawberries and sugar in a small saucepan over medium heat. Once the sugar is dissolved, add the corn starch slurry. Bring to a boil, stirring constantly, and then simmer for 1 minute. Remove from heat and let cool, stirring occasionally so that it doesn't become too hard.

To make the panna cotta, sprinkle the powdered gelatin over the lemon juice and let sit for ten minutes until softened. Combine the milk and cream in a saucepan and heat until warm. When the gelatin is softened, stir it into the milk with the sugar and stir over low heat until dissolved. Remove from heat and stir in the lemon peel, lychee puree, and vanilla extract until smooth. Pour into serving glasses (only half of 3/4 way) and refrigerate for a minimum of 1 hour (and up to one day, covered with plastic wrap).

To serve, spoon some of the strawberry glaze over each glass of panna cotta and serve immediately.