

## Vanilla & Orange Mascarpone Panna Cotta

**Yield: 8 Servings**

### **Ingredients:**

3	C	Heavy cream
1/2	C	Sugar
1/2		Vanilla bean, split lengthwise, seeds scraped, pod reserved (or vanilla syrup)
1		Orange, zested, and supreme then cut into 3 pieces each
2 1/4	t	Unflavored powdered gelatin
3	T	Water
1	C	Mascarpone cheese, room temp
2	T	Freshly squeezed orange juice
1/4	t	Kosher salt

### **Method:**

1. In a medium saucepan, combine the cream, sugar, vanilla bean pod, seeds, and orange zest. Bring the mixture just to a simmer over moderate heat. Remove from the heat, cover, and let steep for 15 minutes.
2. Meanwhile, in a small mixing bowl, sprinkle the gelatin over the water and let stand until it “blooms”, or becomes evenly moistened, about 4 to 5 minutes.
3. Uncover the cream mixture and bring just to a simmer over moderately high heat. Remove from heat, add the gelatin and stir until completely dissolved. Add mascarpone, orange juice, and salt whisking well until cream mixture is smooth. Remove the vanilla bean pod.
4. Strain the panna cotta mixture into a pitcher or large measuring cup with a spout. Pour the panna cotta mixture into 8 (4 ounce) ramekins and let cool to room temp. Cover each ramekin with plastic wrap and refrigerate until the panna cotta is set but still jiggles, at least 3 hours.
5. Serve panna cotta in the ramekins or run a knife around the edge and invert onto a plate to remove from the ramekin.