


Blackberry Panna Cotta by Pizza Grace



 6 - 8 servings

INGREDIENTS

- 2 cups heavy cream
- 1 vanilla bean
- 1/2 cup sugar
- 1 1/2 teaspoons unflavored gelatin (about 1/2 packet)
- 1/2 cup whole milk
- 1/2 cup whole-milk Greek yogurt

MARKET BERRY COMPOTE

- 1 cup fresh berries, cleaned and cut in half
- 1 tablespoon lemon juice
- 1 tablespoon local honey
- Herbs to garnish

FARMER NOTES

- While berries aren't in season year-round, Alabama dairy milk and honey is! Choose to support Alabama farmers as often as you can.

DIRECTIONS

Place the cream in a sauce pan. Halve the vanilla bean lengthwise; scrape out the seeds with a knife, then add the seeds and pod to the saucepan. Add the sugar and bring to a simmer over medium-low heat, stirring occasionally. Discard the vanilla pod.

Sprinkle the gelatin over the milk in a bowl and let stand until the gelatin softens, about 5 minutes. Stir the gelatin mixture into the hot cream mixture until dissolved, then stir in the yogurt. Divide among six to eight 4-ounce ramekins, cover with plastic wrap and refrigerate until set, at least 6 hours or overnight.

For the compote: mix berries, honey, and lemon juice together in a bowl.

Drizzle over top of Panna Cotta, garnish with herbs and enjoy!