



**LARK CREEK®
RESTAURANT GROUP**

**DESSERT RECIPE:
CREAM CHEESE PANNA COTTA
WITH PLUOT SAUCE**

PASTRY CHEF PATTI DELLAMONICA-BAULER, LARK CREEK RESTAURANT GROUP

SERVES: 24 PEOPLE

INGREDIENTS

PANNA COTTA:

6 CUPS HALF-AND-HALF
6 CUPS CREAM
1/2 TEASPOON SALT
2-1/2 TEASPOONS GREEN CARDAMOM PODS, TOASTED AND
CRUSHED
16 GRAMS ROSEMARY, STEMMED AND BRUISED
16 GELATIN SHEETS, BRONZE, BLOOMED IN ICE WATER
3-3/4 CUPS CREAM CHEESE

2 CUPS SUPERFINE SUGAR
1 TABLESPOON VANILLA BEAN PASTE
SLICED PLUOTS

PLUOT SAUCE:

2-1/2 POUNDS PLUOTS
1 TABLESPOON ORANGE JUICE
2 TABLESPOONS SUGAR
1/4 TEASPOON VANILLA

PREPARATION

1. "BLOOM: THE GELATIN BY LETTING IT SOAK FOR 3-5 MINUTES IN WATER. THOROUGHLY DRAIN THE GELATIN SHEETS AND PLACE THEM IN A LARGE BOWL.
2. HEAT THE HALF-AND-HALF AND CREAM GENTLY TO 150-160 DEGREES. ADD SALT, CARDAMOM AND ROSEMARY AND LET THE FLAVORS INFUSE FOR 30 MINUTES. REMOVE FROM HEAT.
3. AFTER 30 MINUTES, WARM THE CREAM MIXTURE AGAIN AND POUR THROUGH A FINE SIEVE, OVER THE GELATIN. WHISK UNTIL MELTED. SET ASIDE TO COOL.
4. USING AN ELECTRIC MIXER, BEAT THE CREAM CHEESE, SUGAR AND VANILLA PASTE UNTIL CREAMY AND SMOOTH.
5. REMOVE FROM MIXER AND WHISK IN THE COOLED, INFUSED CREAM. PASS AGAIN THROUGH A FINE SIEVE AND FILL 8 OUNCE RAMEKINS. COVER WITH PLASTIC WRAP AND REFRIGERATE AT LEAST 4 HOURS, PREFERABLY OVERNIGHT.
6. FOR THE PLUOT SAUCE, SLICE THREE PLUOTS INTO SLIM WEDGES, 12 EACH.
7. PEEL AND CHOP THE REMAINING PLUOTS. ADD THE JUICE, SUGAR AND VANILLA, AND COOK IN A SAUCEPAN OVER MEDIUM HEAT UNTIL SYRUPY. LET COOL, THEN PUREE. STIR THE PLUOT SLICES INTO THE SAUCE.
8. WHEN READY TO SERVE, DIP RAMEKINS, ONE AT A TIME, INTO A BOWL OF HOT WATER FOR 3 SECONDS. RUN A THIN KNIFE AROUND EDGE OF EACH RAMEKIN AND INVERT RAMEKIN ONTO CENTER OF A SMALL PLATE. GARNISH EACH PANNA COTTA WITH 1 TABLESPOON PLUOT SAUCE AND SLICES OF FRESH PLUOT.