



The Marriage of Wine and Food™

Buttermilk Panna Cotta with Blood Orange Compote

Wine Pairing: Sauternes

Serves 6

Panna Cotta

¾ cup	Sugar
	Juice of ¼ lemon
2 Tablespoons	Water
1 ½ teaspoons	Gelatin
1 ½ cups	Whipping cream
¾ cup + 2 Tablespoons	Sugar
½ cup	Buttermilk
	Juice of 1 lemon, or to taste

Compote

4	Blood oranges, peel and white pith removed
1 teaspoon	Sugar, or to taste

Panna Cotta

- Combine the sugar and lemon juice in a small, heavy-bottomed pot. Drizzle in just enough water to moisten to a sandy texture.
- Brush any residual sugar off the sides of the pot with a pastry brush dipped in water.
- Cook over medium-high heat until the sugar caramelizes.
- Remove from heat, and standing arm's length from the pot, add the 2 tablespoons of water. Be careful, the mixture will bubble and sputter.
- When the sputtering stops, pour into 6 four-ounce Styrofoam cups.
- Carefully tilt the ramekins to coat with caramel. Set aside.
- Soak the gelatin in 2 tablespoons cold water for 15 minutes, until softened.
- Pour the cream into a sauce pan and whisk in the sugar. Heat to just below a boil.
- Add the softened and stir until it dissolves completely.

- Stir in the buttermilk and lemon juice. Remove from heat and let cool.
- Pour the custard into the caramelized molds.
- Refrigerate overnight until the gelatin sets and the custards are stiff enough to unmold.
- To unmold, slip a small paring knife around the insides of the mold to loosen the custards.
- Invert the cups over a serving plate and puncture the bottom (now the top) with the tip of the knife. Gently slide the panna cotta out of the cup.
- Garnish with Blood Orange Compote.

Compote

- Use a paring knife to segment the blood oranges into a small bowl, squeezing in any extra juice.
- Sprinkle sugar over oranges and stir to dissolve.
- Spoon over and around panna cottas.

