


# Panna Cotta With Dried Fruit Compote

Serves: 30    Total time: 45 min    Prep time: 15 min     Food.com

2 $\frac{1}{2}$ tsps <b>gelatin</b> (plain)	1 $\frac{1}{3}$ cups <b>dried cherries</b>
7 tsps <b>cold water</b>	3 whole <b>whole cloves</b>
3 $\frac{2}{3}$ cups <b>heavy cream</b>	2 <b>cinnamon sticks</b>
1 $\frac{1}{2}$ cups <b>sugar</b>	1 <b>vanilla bean</b> (seeds)
3 cups <b>buttermilk</b>	2 $\frac{1}{2}$ <b>star anise</b>
$\frac{1}{3}$ tsp <b>salt</b>	$\frac{1}{2}$ cup <b>sugar</b>
2 cups <b>water</b>	2 tsps <b>lemon zest</b>
$\frac{1}{2}$ cup <b>red wine</b>	2 tsps <b>orange zest</b>
$\frac{1}{2}$ cup <b>white wines</b>	1 cup <b>amaretto liqueur</b>
2 $\frac{1}{3}$ cups <b>raisins</b> (california)	
1 $\frac{1}{3}$ cups <b>dried fig</b>	

- 1 Panna Cotta.
- 2 In a small bowl, sprinkle gelatin over cold water. Let stand for 3 minutes.
- 3 Meanwhile in large saucepan, heat and stir cream and sugar over low heat until sugar is all dissolved. Stir in softened gelatin until dissolved. Then, add buttermilk and salt. Divide and spoon into 30 individual glass bowls or 1 large bowl to divide later.
- 4 Cover and refrigerate until set, at least 3 hours for individual servings or up to 24 hours for large bowl.
- 5 Dried Fruit Compote.
- 6 In large nonreactive pan, combine water, wines, fruits and spices; bring to boil.
- 7 Remove from heat and let stand 15 minutes; drain, reserving  $\frac{1}{2}$  liquid, and reduce remaining liquid by one half.
- 8 Stir sugar, zests and liqueur into reduced liquid. Add fruits; stir together and refrigerate until ready to serve.

9 To Serve.

10 Remove panna cotta from individual molds or scoop portions from large bowl onto individual serving plates.  
Spoon dried fruit compote on top.

