

Panna Cotta With Dried Fruit Compote

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

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

- 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 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.

