

## YOGURT AND BROWN-SUGAR PANNA COTTA WITH GRAPE GELÉE

SERVES 6

ACTIVE TIME: 30 MIN START TO FINISH: 8 1/2 HR

*Think of that old-fashioned dish of grapes baked in sour cream and brown sugar. Now imagine it as something light and elegant, and you'll understand this dish.*

### FOR GELÉE

- 1 teaspoon unflavored gelatin (from a  $\frac{1}{4}$ -oz envelope)
- 1 cup all natural Concord grape juice
- 1 tablespoon fresh lemon juice
- 1 cup red and green seedless grapes (6 oz), thinly sliced crosswise
- 1 tablespoon grappa
- Vegetable oil for greasing ramekins

### FOR PANNA COTTA

- 2 teaspoons unflavored gelatin (from another  $\frac{1}{4}$ -oz envelope)

- 1 cup heavy cream
- $\frac{1}{2}$  cup packed dark brown sugar
- 2 cups low-fat plain yogurt
- 2 tablespoons grappa
- $\frac{1}{8}$  teaspoon salt

SPECIAL EQUIPMENT: 6 (8-oz) ramekins

**MAKE GELÉE:** Sprinkle gelatin over  $\frac{1}{4}$  cup grape juice in a 1-quart heavy saucepan and let stand 1 minute to soften. Bring to a simmer, stirring until gelatin is dissolved. Remove from heat and stir in remaining  $\frac{3}{4}$  cup grape juice with lemon juice, grapes, and grappa.

► Lightly oil ramekins and put in a shallow baking pan. Divide grape mixture among ramekins and chill in freezer until just set, about 30 minutes.

**MAKE PANNA COTTA WHILE GELÉE SETS:** Stir together gelatin and  $\frac{1}{4}$  cup cream in cleaned 1-quart heavy

saucepan and let stand 1 minute to soften. Bring to a simmer over moderate heat, stirring until gelatin is dissolved.

Add remaining  $\frac{3}{4}$  cup cream with brown sugar and return to a simmer, stirring until sugar is dissolved. ► Whisk together yogurt, grappa, and salt until smooth in a large measuring cup, then pour in cream mixture and whisk until combined well.

► Pour mixture into ramekins (over set gelée) and chill (in refrigerator), covered, until firm, at least 8 hours.

► To unmold, run a thin sharp knife along edge of each ramekin to loosen, then dip in a small bowl of very warm water 6 seconds. Invert a plate over each ramekin and then invert panna cotta with gelée onto plates, gently lifting off ramekins.

**COOKS' NOTE:** Panna cotta with gelée can be chilled in ramekins, covered, up to 2 days.

“Concord grapes have a wild, foxy flavor and aroma. Their juice is a deep, intoxicating purple.”

