

Panna Cotta with Strawberries and Balsamic Vinegar

(Serves 6)

Time: 30 minutes plus at least 6 hours to set

Ingredients:

Panna cotta

2	tablespoons	water
1 ¼	teaspoons	unflavored gelatin
2	cups	whipping cream
1 ¼	cups	plain goat's-milk or whole-milk yogurt
1	teaspoon	vanilla extract
1/2	cup	sugar

Strawberries

2	1-pint	Baskets strawberries, hulled, thinly sliced
2	TBS	Balsamic vinegar -
1	TBS	Sugar
½	Tsp	Black pepper, freshly ground

Instructions:

For panna cotta:

1. Pour 2 tablespoons water into small bowl. Sprinkle gelatin over water. Let stand until softened, about 15 minutes.
2. Whisk 1 cup cream, yogurt, and vanilla in large bowl to blend. Heat remaining 1 cup cream and 1/2 cup sugar in small saucepan over medium heat, stirring until sugar dissolves and cream comes to simmer. Remove from heat. Add gelatin mixture, stirring to dissolve gelatin.
3. Mix hot cream-gelatin mixture into yogurt mixture in bowl. Divide mixture among six ¾-cup ramekins, using about 1/2 cup for each. Refrigerate desserts uncovered until cold, then cover and refrigerate overnight.

For strawberries:

Toss strawberries, vinegar, sugar, and pepper in large bowl to combine. Let stand 30 minutes, tossing occasionally. Spoon strawberries over panna cotta and serve.

Source: **Bon Appétit**