

Chef Sam Diminch
Your Farms Your Table
Restaurant Constance

Buttermilk Panna Cotta with Peaches, Basil, Extra Virgin Olive Oil and Hazelnuts
Serves 4 large, 8 small portions

Ingredients:

- 3 cups cream
- 1 cup buttermilk
- ½ cup sugar
- 1 vanilla bean split
- 2 ¼ tsp powdered gelatin
- 3 tbsp water
- 2 large peaches
- Yuzu juice
- 2 tbsp basil
- 1 cup toasted and salted hazelnuts, slightly crushed
- Micro basil for garnishing
- Extra virgin Olive oil
- Sea salt

Instructions

1. In a large sauce pot, bring cream, sugar, vanilla to a simmer, add basil, let steep 15 minutes
2. Strain cream mixture, let temperature cool to 120f and add buttermilk
3. In a small bowl, add warm water, then sprinkle gelatin, mix thoroughly, let bloom 2-3 minutes, then add the cream mixture, stirring until completely dissolved. (may need to strain once more)
4. Divide cream mixture among either 4 or 8 bowls/cups – place in refrigerator for at least 3 hours, preferably over night.
5. In a small mixing bowl, dice peaches, medium in size – toss with ¼ cup of yuzu juice, set aside
6. Remove panna cottas from the refrigerator, garnish with peaches, hazelnuts, micro basil, drizzle olive oil and finish with sea salt. Serve and enjoy!