



RECIPES
from your favorite resorts



VANILLA PANNA COTTA

Da Mario

INGREDIENTS:

- 1 c. Whole milk
- 1 c. Whipped cream
- 1 2/3 oz. Refined Sugar
- 2 tsp. Gelatin
- 1 oz. Brandy
- 1 pc. Egg Yolk
- 2 tsp. Vanilla
- 4 tsp. Strawberry sauce
- 4 tsp. Kiwi sauce
- 2 oz. Strawberry
- 3 2/3 oz. Bittersweet chocolate
- 1 1/3 oz. Chantilly Cream
- 1 2/3 oz. Dehydrated orange

Vanilla Sauce:

- 1 c. Milk
- 1 2/3 oz. Sugar
- 4 tsp. Corn Starch
- 2 pcs. Egg yolk
- 10 tsp. Vanilla

Strawberry Sauce:

- 3 2/3 oz. Strawberry
- 3 2/3 oz. Sugar
- 1 1/3 oz. Water

PREPARATION:

Vanilla sauce: Boil Milk. In a separate bowl, add sugar, corn starch, egg yolks and vanilla. While milk comes to a boil, add in contents of the bowl to boiling milk and stir until thickened. Cool sauce and serve.

Strawberry sauce: Boil strawberries, sugar and water. Cook until condensed. Cool mixture and blend. Serve.

Panna Cotta: Heat milk and cream. Soak gelatin in a bowl in 1 2/3 oz. of water. In a separate bowl, mix yolks and sugar, adding the milk and cream. Strain to remove lumps. Add the brandy and vanilla. Pour into ramekin or small serving dish and refrigerate for 30 minutes. Dehydrate orange in the oven at 195 degrees for 45 minutes. Garnish with chocolate, fresh strawberry and whipped cream. Add strawberry and kiwi sauce and top with dried orange slices.

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