



What geeks eat...

Vanilla Panna Cotta

Adapted from *Butter, Sugar, Flour, Eggs* by Gale Gand, Rick Tramonto, Julia Moskin

3 tablespoons water
1 tablespoon powdered gelatin
4 cups heavy cream
1 teaspoon vanilla
1/2 cup sugar

In a small bowl, combine the water and gelatin and let soak about 10 minutes (do not stir).

Meanwhile, in a medium saucepan, heat the cream and sugar to a simmer over medium heat, stirring to dissolve the sugar. As soon as it simmers, turn off the heat and add the gelatin mixture, stirring to dissolve the gelatin. If the gelatin doesn't completely dissolve in 3 minutes, return the mixture to the heat and warm gently until dissolved. Add the vanilla. Pour the mixture into 6 to 8 ramekins or dessert cups. Chill, uncovered for 2 hours. If you wish to chill them longer you can cover them with saran wrap after they've chilled down.

To serve simply dip the cups in hot water for 10 seconds or so, then if necessary run a knife around the edge. Invert onto a plate, nap with the caramel, and nestle the sable in. Your guests will be impressed and you'll know how easy it is.