

# BROWN SUGAR PANNA COTTA

SERVES 8

Here is another favorite variation on panna cotta. You can also make a simple vanilla bean panna, which goes well with anything, just by swapping out the brown sugar and using white sugar.

1 envelope (1/4 ounce) unflavored powdered gelatin (2 1/2 teaspoons)

1/4 cup cold water

3 2/3 cups heavy cream

1/2 cup packed dark brown sugar

1 vanilla bean, split lengthwise

Pinch of kosher salt

In a small bowl, sprinkle the gelatin over the water to soften.

In a medium saucepan, combine the cream and brown sugar. Scrape in the vanilla seeds and add the vanilla bean halves. Bring to a boil over medium-high heat.

Take the cream mixture off the heat, discard the vanilla bean halves, and whisk in the softened gelatin and salt. Whisk until everything has melted. Pour the mixture into eight 4-ounce molds or ramekins and refrigerate for at least 3 hours to set.

To unmold, gently pull the panna cotta away from the sides of the ramekin with your finger as you invert the panna cotta onto a plate. Serve chilled.

## *chef it up!*

Unmold the panna cotta onto a plate and top with candied pecans (see “[Candied Nuts](#)”). Serve with a small scoop of pear sorbet.