



Zestar Panna Cotta

Ingredients:

Apple Compote

Water	7oz
Lemon Juice	0.5oz
Vanilla Paste	1t
Calvados	1T
Cinnamon	¼ t
Ground Cloves	Pinch
Ground Nutmeg	Pinch
Salt	Dash
Zestar Apples, Small Dice	36oz

Panna Cotta

Milk	24oz
Heavy Cream	24oz
Sugar	3.5oz
Vanilla	1oz
Gelatin Sheets	7each

Method:

Apple Compote

- Combine all ingredients except apples in a medium saucepan, bring to a boil.
- Boil gently until sugar is dissolved and mixture begins to thicken.
- Add apples, return to a boil
- Simmer until apples are tender, and mixture again thickens.
- Set aside to cool.

Panna Cotta

- Bloom gelatin in water for about 10 minutes
- Combine all other ingredients in a medium saucepot
- Heat until sugar is completely dissolved
- Press excess water from gelatin and add to saucepot
- Whisk until gelatin is completely dissolved, heating if necessary

Final Assembly

- Pour Panna Cotta into a chilled martini glass until 1" from rim
- Chill until thoroughly set
- Top with a layer of apple compote, about ½" thick
- Chill thoroughly, then garnish