

Panna Cotta with Strawberries

2 cups heavy cream
1 cup whole milk
1/2 cup sugar
1 vanilla bean, split in half lengthwise
2 tablespoons water
One envelope (1 tablespoon) unflavored powdered gelatin
1 cup Julianna's Delectible Fruit's Reduced Sugar Strawberry Jam
Confectioner's Sugar for garnish

In a medium saucepan, combine the cream, milk and sugar. Scrape the vanilla seeds into the pan and add the vanilla pods. Bring to a boil, stirring to dissolve the sugar. Remove from the heat and let sit for 10 minutes.

In a small saucepan, heat the water over low heat. Remove from the heat. Sprinkle the gelatin into the warm water and stir to dissolve. Let sit for 5 minutes.

Remove vanilla pods from the saucepan and discard. Return to the heat and bring to a simmer. Remove from the heat and add the gelatin mixture, whisking until well blended. Divide evenly among eight 1/2-cup ramekins or molds. Let cool to room temperature, then refrigerate until well chilled, at least 4 hours or overnight.

To serve, dip the bottoms of the cups in warm water to loosen. Run a thin knife around the edge and invert the cups onto dessert plates, shaking to release the custards. Spoon about 1/4 cup of Julianna's Delectible Fruit's Reduced Sugar Strawberry Jam around each panna cotta and arrange berry halves around the sides. Lightly sprinkle confectioner's sugar over the top and serve immediately.

Yields: 6 servings

This Recipe was supplied by Chef Julianna Wesolek, for Julianna's Delectible Fruit, Inc
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