Oklahoma Cooks

Espresso Panna Cotta Originally aired 1/28/12

(Serves 8)

**Ingredients:**
- 2 sheets gelatin
- Cold water
- 1.5 cups heavy cream
- ½ cup whole milk
- ½ cup sugar
- ¼ cup Purusha SOE espresso, coarse grind
- Pinch salt

**Equipment needed:**
- 4-quart mixing bowl
- fine sieve
- whip
- espresso cups or other serving cup
**Instructions:**

1. Fill a 4-quad mixing bowl with cold water and add the 2 sheets of gelatin to soak.
2. Bring the heavy cream, milk, sugar, espresso, and salt to a simmer, stirring frequently.
3. Remove the cream mixture from the heat and strain through a fine sieve to remove the espresso and any other particles.
4. Add the gelatin sheets to the strained mixture and mix thoroughly with a whip.
5. Portion the panna cotta into espresso cups or other serving cup and refrigerate for a couple of hours or hold over night. Make sure and cover them with plastic wrap after they have been in the refrigerator for a couple of hours or a thick skin will develop. Serve them with your favorite cookie or biscotti.