

chef + farmer

FARMER
MARK

PANNA COTTA WITH GRILLED PEACHES & CHERRIES

HONEY PANNA COTTA

- 1/4 C of Sugar
- 2 C of Heavy Cream
- 1 Envelope Powdered, Unflavored Gelatin
- 1 C of low fat yogurt
- 1/2 C of honey
- 1/8 tsp of salt

GRILLED PEACHES

- 4 Peaches, pitted and quartered
- 1/4 C Golden Brown Sugar
- Pinch of Cinnamon, Nutmeg, and Salt

BASE & TOPPINGS

- 6 Gingersnap Cookies
- 1 tsp Unsalted butter
- Cherries, pitted & halved
- Bee Polen
- Microgreens (optional)

1. Place sugar and heavy cream in medium sauce pan. Bring to a boil to dissolve sugar.
2. Meanwhile, dissolve gelatin in small bowl with 1/2 cup of water for 5 minutes.
3. In large bowl, whisk yogurt, honey, and salt, set aside.
4. When cream boils, add gelatin and wait to dissolve. Strain mixture onto honey yogurt & mix to combine.
5. Cool for 5 minutes stirring occasionally. Divide mixture among 4-8 oz ramekins. Chill until firm at least 4 hrs.

1. Heat stove top grill to medium.
2. In medium sized bowl, mix brown sugar, cinnamon, nutmeg, and salt.
3. Add in quartered peaches and grill over hot stove top till grill marks appear. Set aside and let cool.

1. Preheat oven to 325F and line baking sheet with parchment paper.
2. Place 6 gingersnap cookies in bowl, crush for crumble.
3. Melt 1 tsp of butter. Mix into gingersnap crumble, and spread onto baking sheet lined with parchment.
4. Bake for 3 minutes, toss and bake for another 2 minutes.
5. Remove from baking sheet into bowl and let cool.

Assemble Summer Panna Cotta by pulling it from chiller and top with gingersnap crumble, the grilled peaches, the halved cherries, and sprinkle with bee pollen and garnish with microgreens if desired.

RECIPE PARTNER

Chef Vanessa Manalansan
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