

Goat Cheese Panna Cotta with Cherry Compote or Cherry Gelée

Serves 6

Cherry Compote

- 1-2 c. pitted, dark, sweet cherries
- 3 Tbl. fresh lemon juice
- 1/3 c. sugar

Heat cherries, sugar, and lemon juice over medium heat in a medium saucepan, bring to a simmer and cook for about 10 minutes, until cherries are heated through and release their juices. Purée mixture if desired and cool. Spoon into 6 custard cups or ramekins and freeze while you prep the panna cotta. Alternatively, set aside to top each chilled panna cotta. Refrigerate until serving

OR

Cherry Gelée

- 1 lb. cherries, reserving 4 halves of a cherry for garnish
- 1/2 c. granulated sugar (more if the cherries aren't very sweet)
- 1/4 c. water (substitute cherry juice if you have it)
- Pinch sea salt
- 1 3/4 tsp. unflavored gelatin, softened

Wash, pit and coarsely chop 1 lb. of cherries, reserving 6 halves for garnish. Place in blender and purée with the sugar and salt. In a non-reactive saucepan, heat the fruit purée until it reaches 110°F (43°C) and the sugar has dissolved. Soften the gelatin in 3 Tbl. of cold water or cherry juice and add to the hot fruit purée. Stir until gelatin has dissolved. Cool to room temperature. Top each chilled and set panna cotta with about 1/3 of an inch of gelée. Place 1/2 of a cherry in the center and chill for about 4 hours or until set. **Note:** if you prefer a purée without any texture, strain through a sieve, pushing on solids to release all juice and reheat before adding softened gelatin.

Goat Cheese Panna Cotta

- 1 1/4 c. milk
 - 1 1/4 c. heavy cream
 - 1 tsp. unflavored gelatin, softened in 1 Tbl. cold water
 - 3 oz. goat cheese, at room temperature
 - 1/2 c. granulated sugar (substitute 1/4 c. honey)
 - 1/2 tsp. pure almond extract
 - 1/2 tsp. pure vanilla extract
- Chopped Pistachios or Almonds for garnish if using compote (optional)

In a small bowl, sprinkle gelatin over the Tbl. of water. Let stand for 5 minutes. Scald milk and cream with sugar or honey in a saucepan until small bubbles form around the edges. Add the gelatin and whisk until completely dissolved. Whisk in the almond extract and goat cheese until smooth. Pour mixture over the frozen cherry compote, cover and refrigerate until set (at least 2 hours). Or, divide equally among 4 custard cups or ramekins and chilled until set. Top with gelée and a cherry garnish, chill again until set. Remove from refrigerator 15 minutes before serving.