

## Huckleberry Panna Cotta

<http://userealbutter.com/2016/10/02/huckleberry-panna-cotta-recipe/>

adapted from *epicurious*

flavorless vegetable oil for greasing ramekins (optional)

1 tbsp (1 env) unflavored gelatin

2 tbsps cold water

2 1/4 cups cream

3/4 cups whole milk

1/3 cup sugar

pinch of salt

1 1/2 tsps vanilla extract or equivalent

1/4 tsp almond extract

huckleberry sauce

### **huckleberry sauce**

1 cup huckleberries, fresh or frozen (thawed)

1 1/2 tbsps water

1/3 – 2/3 cup granulated sugar

**Prepare the panna cotta:** If planning to invert (unmold) your panna cotta, lightly grease eight 1/2-cup ramekins with vegetable oil. Pour the water into a small saucepan and sprinkle the gelatin over the water. Let soften for a minute or so. Turn the heat on to low and give the pan a few swirls until the gelatin has dissolved. Remove from heat. In a medium saucepan, bring the cream, milk, sugar, and a pinch of salt to a boil over medium heat while stirring occasionally. Turn off the heat and stir in the dissolved gelatin. Stir well to avoid any clumps of gelatin in your panna cotta. Stir in the vanilla and almond extracts. Divvy the liquid among the ramekins. Let cool. Refrigerate the panna cotta overnight.

**Make the huckleberry sauce:** Crush the berries in a small saucepan with the bottom of a drinking glass or roughly chop them in a food processor and place them in the saucepan. Add the water and bring the berries to a boil over medium high heat, then reduce to a simmer for 5 minutes. Pour the contents through a sieve to strain out the solids. Measure the amount of huckleberry liquid. For every 1/4 cup of juice, you will need 1/4 cup of granulated sugar. Place the juice and sugar in a clean saucepan and bring to a boil, stirring to help dissolve the sugar. Boil for a minute until the syrup thickens. Should yield about a cup of syrup.

**Serve the panna cotta:** When the panna cotta are set, remove them from the refrigerator. If unmolding, dip the ramekins in hot water for 3 seconds (up to the top of the panna cotta – don't get water in the panna cotta). Run a knife along the edge then invert your panna cotta onto a plate. For both versions (unmolded or remaining in the ramekin), spoon huckleberry sauce over the panna cotta and serve. Makes 8.