

Lychee Panna Cotta

<http://userealbutter.com/2008/08/05/lychee-panna-cotta-recipe/>

1 cup cream
1 cup whole milk
1/2 vanilla bean
2 tsps gelatin
1 cup lychee juice (from the can)
3 tbsps sugar
lychees (canned or fresh if you can get them)
raspberries (fresh)

Bring cream, milk and vanilla bean to a boil over medium-high heat in a saucepan. Remove from heat and cover for 5 minutes. Open the vanilla bean and scrape the seeds out into the cream. Discard the vanilla pod. Sprinkle gelatin over the lychee juice or syrup* and let sit for 5 minutes. Stir the lychee mixture and sugar into the cream. Place fruit in serving glasses or bowls and pour cream over fruit. Refrigerate for at least 2 hours before serving.

* If you want a more concentrated lychee flavor, you can boil the cup of lychee juice with the sugar and reduce it to a syrup. If you do this, then omit the 3 tablespoons of sugar from the cream mixture.