

## Rose Green Tea-Infused Panna Cotta with Passion Syrup

<http://userealbutter.com/2009/06/10/rose-green-tea-infused-panna-cotta-recipe/>

1 cup (250g) heavy cream  
1 cup (250g) whole milk  
1 tbsp rose green tea  
2 tsps (6g) powdered unflavored gelatin (add a little more if unmolding)  
2 tbsps water  
1 tbsp (12g) sugar  
matcha powder for garnish

### passion syrup

2 oz. passion fruit concentrate (or fresh is even better, but I couldn't tell you how much to use)

1 oz. [simple syrup](#), to taste (you may not need any if concentrate is sweetened)  
about 1 cup (250 ml) water, to taste

Warm the cream and milk over medium heat until it begins to simmer. Remove from heat and add the tea. Cover and let steep for 1-3 minutes (no more than 5!). Sprinkle gelatin over the water to soften. Strain the tea leaves out of the cream when desired strength of flavor is reached. While the cream is still warm, stir in the gelatin and sugar until completely dissolved (you can help it along over gentle heat if it isn't dissolving). Pour into greased (and well-wiped) molds. Refrigerate until set (about an hour, but it depends on how much gelatin you use). Meanwhile mix the ingredients for the passion syrup together, adding water until it is the right sweetness and concentration of flavor. When the panna cotta is set, take a sharp knife and run it along the edge of the mold and/or dip the bottom of the mold into warm or hot water to help release the panna cotta. Invert the panna cotta onto a serving dish and pour syrup over or around it. Sprinkle with matcha powder. Serves four 1/2-cup servings.