

Panna Cotta with *Peaches*

2 cups whipping cream

1 teaspoon knox gelatin

1/3 cup sugar

1 vanilla bean

1 cup + 2 tablespoons buttermilk

fresh peaches, diced

directions: in a medium bowl, pour 1/3 cup cream and scatter gelatin over the surface (do not mix). let sit for 10 minutes. combine remaining cream (1 2/3 cups), sugar, and vanilla bean (split the bean lengthwise and scrape out the seeds using the blade of the knife). boil. once boiling add the gelatin/cream, whisk until dissolved. remove from heat and whisk in the buttermilk. using a strainer resting over a large bowl, strain the mixture. pour the panna cotta into small 6 oz jars leaving room to top with peaches later. let set in the fridge for 5 hours or up to 3 days before serving. top with freshly diced peaches!

-recipe adapted from Miette cookbook.