

## Tea Infused Panna Cotta



This "cooked cream" is a luscious dessert that needs no baking! Easy but elegant.

2-3 Tbsp Great Falls Tea Garden dry tea leaves (Coconut Crème, a Spiced Chai, Great Falls Grey/or tea of your choice)  
3 cups total any combination of milk, half & half and/or heavy cream (see examples below)  
1 Tbsp (1 packet) plain gelatin (ie: Knox)  
 $\frac{1}{4}$  cup cold water  
 $\frac{1}{4}$  cup sugar

Put dry tea leaves in saucepan, add milk/cream, stir to coat the tea leaves, cover with lid to bring to just under a boil, but watch carefully so milk does not boil over. Turn off heat, cover and infuse (steep) for 5-8 minutes.

Meanwhile, put the cold water in a small bowl and sprinkle the gelatin over the water. It will absorb into the water and soften, or "bloom".

After the tea has infused, add the gelatin, stir to dissolve, add sugar, stirring to dissolve both completely. If the mixture has cooled a bit too much, a low heat may be used briefly to completely dissolve the gelatin and sugar.

Pour through a strainer and press down slightly on the tea leaves to extract all the goodness of the infused cream. Pour into molds/cups/dishes. Chill several hours until firm.

Variations: There is no one exact proportion for Panna Cotta, so it is practically a no fail dessert!

~ For firmer panna cotta, use a cup less liquid

~ For a creamier panna cotta, use all cream

~ For a lighter panna cotta, use all milk

~ Examples: use a total of 3 cups whole milk OR a total of 3 cups half & half OR a total of 1 cup heavy cream and  $1\frac{1}{2}$  cups skim milk, etc.

~ To mold the panna cotta, use one cup less milk/cream. When firm, dip mold briefly in warm water, then invert onto serving dish

~ May serve with any combination of fresh fruit, a drizzle of chocolate or caramel sauce, maple syrup or honey

Experiment and Enjoy!!