



**CRANK UP  
YOUR KITCHEN**

UNEXPECTED BAKING

## ROASTED STRAWBERRY PANNA COTTA

**SERVINGS: 3 | PREP TIME: 10 MINS | COOK TIME: 15 MINS**

A rich and creamy Panna Cotta is a simple dessert that always impresses guests. We've made ours with roasted strawberries and finished it with a topping of crushed pistachios for a nice crunch. Roasting the strawberries draws out their natural juices and sugars, concentrating their sweet flavor.

### INSTRUCTIONS:

1. For roasted strawberry cream: Preheat oven to 375°F. Pour 1 tablespoon honey, oil and vinegar into a large mixing bowl and whisk together. Add strawberries and toss together until strawberries are evenly coated. Pour mixture into a baking dish and roast for 10-12 minutes. Remove from oven and allow strawberries to cool. Once strawberries have cooled, pour mixture into a blender, add remaining honey and blend until smooth. Add crème fraiche, blend for 10 seconds and set aside.
2. For panna cotta: Pour milk, cream and sugar into a saucepan and whisk until smooth.
3. Place saucepan over medium-low to medium heat and simmer until sugar dissolves, stirring.
4. Fill a mixing bowl with ice water and add gelatin sheets to "bloom." Once sheets have become soft and pliable, stir them into the milk mixture.
5. Stir until gelatin dissolves.
6. Remove milk mixture from the stove and stir in the roasted strawberry cream.
7. Pour mixture into 6-8 ounce ramekins. Transfer filled ramekins to a baking sheet and place in the refrigerator to set. Allow panna cottas to set up in the refrigerator for at least 4 to 6 hours and up to 2 days.
8. Top with crushed pistachios. Serve.

### CRANK UP YOUR COOKING TIP:

*Use the PowerPlus™ Burner and PrecisionPro Controls™ on the Frigidaire Professional Gas Cooktop for an extra boost of heat and power.*

### INGREDIENTS:

#### ROASTED STRAWBERRY CREAM

- 1 pint strawberries, hulled and halved
- 3 TBSP. honey, divided
- 1/2 TBSP. extra virgin olive oil
- 1 tsp. balsamic vinegar
- 3 TBSP. crème fraiche

#### PANNA COTTA

- 1 cup whole milk
- 1 cup heavy cream
- 2/3 cup granulated sugar
- 1 recipe roasted strawberry cream
- 4 sheets gelatin (or 1 TBSP. powdered gelatin)

#### GARNISH

- Crushed pistachios

### KITCHEN TOOLS:

- 6 ounce ramekins