
Panna Cotta

Servings: 8

From the Kitchen of Brett Broussard

3 cups heavy cream

2 tablespoons coffee beans (whole or ground)

6 tablespoons sugar

1 orange peel (zest)

2 teaspoons gelatin powder

Place cream, ground or whole coffee beans, sugar, and orange peel in a saucepan over medium heat. Bring to a simmer, turn off heat and let steep for 6 to 8 minutes.

Add powdered gelatin and whisk on low heat to warm the mixture and dissolve the gelatin. Do not let it simmer. Strain the mixture through a fine sieve, then pour into individual portions. Cover with plastic and refrigerate until set, about one hour. Top with whipped cream. Makes 1/3 cup portions.