

## Persimmon Panna Cotta

Ingredients: ½ cup heavy cream, 1 ½ cups half and half, ¼ cup sugar, ½ packet of gelatin, 1 tbsp cold water, 1 tsp vanilla extract; 1 cup persimmon pulp, ½ tsp vanilla extract, 1 tsp lemon juice, 1 tbsp pure maple syrup, 1 tbsp half and half, 2 tbsp water, dusting of nutmeg. Optional - bourbon to flavor persimmons; whipped cream for a decorative touch

### Instructions

Put small saucepan over medium heat and add cream, half and half, and sugar, whisking constantly as the temperature increases. Do not allow to boil. Heat only to the point that the sugar dissolves and the cream begins to steam. Remove from heat, add vanilla, stir and set aside.

Put 1.5 tablespoons of COLD water into a small microwave-safe bowl, then slowly pour gelatin over surface of liquid. Let sit and bloom for 5 minutes. Put into microwave for 10 seconds to dissolve. Slowly whisk the now-dissolved gelatin into warm cream-sugar mix, whisking as you go.

Pour warm liquid panna cotta into clear serving dishes. Refrigerate 6 - 24 hours before serving.

After 6~ hours of chilling, put persimmon pulp and other ingredients into a blender and blend until smooth. Carefully distribute persimmon mix over the surface of the panna cotta, and smooth with a spatula.

Add whipped cream and/or dusting of nutmeg before serving.