



PANNA COTTA
with
CHARDONNAY-POACHED
PEAR

Trefethen

PANNA COTTA WITH CHARDONNAY-POACHED PEAR



PANNA COTTA INGREDIENTS

3 cups heavy cream
1 1/2 cups sugar
1 cup fromage blanc
1 vanilla bean
2 tablespoons gelatin powder
Toasted hazelnuts to garnish

POACHED PEAR INGREDIENTS

4-5 pears cleaned, cored and split
in half
1 licorice root cut into small
pieces or 1 tsp licorice extract
3/4 cup sugar
4 mint leaves
1 bottle Trefethen Estate
Chardonnay

TREFETHEN WINE PAIRING

Chardonnay: *Subtle notes of toasted oak frame the palate which features more citrus flavors and hints of apple and pear. The lively acidity brings great balance and the finish is refreshing and smooth.*

PROCEDURE

1. Soak gelatin in enough water to cover the powder, about 2 Tbsp. In a heavy saucepan bring the heavy cream to a boil along with the split and scraped vanilla bean and sugar.
2. After the mixture boils, pour it into a bowl and whisk in the fromage blanc. Discard the vanilla bean.
3. Heat the gelatin over low heat for about one minute to dissolve and whisk into cream mixture. Pour the mixture into eight 10 oz. ramekins or foil cups. Refrigerate at least 4 hours.
4. To make the poached pear, put all the ingredients in a saucepan and simmer for an hour covered. Take out the pears and reduce the wine mixture to a syrup consistency about another hour.
5. To assemble, un-mold the panna cotta with a knife, turning it over onto a plate. Makes slices in pear 1/2 inch from the stem to fan, or serve whole atop panna cotta. Drizzle with wine syrup and garnish with toasted hazelnuts.