

Natrel[®]

Asiago Panna Cotta with Figs

Panna cotta isn't just for dessert anymore. This savoury version features Asiago on a bed of poached figs. A drizzle of balsamic vinegar completes this chilled Italian-inspired treat.



SERVES
25-30



PREPARATION TIME
45MIN.



COOLING TIME
240MIN.

Ingredients

1 tsp. unflavoured gelatin
1 cup Natrel Organic 3.25% Milk
3 sprigs fresh rosemary
1 cup grated Asiago cheese
1 cup finely chopped dried black mission figs
½ cup cup orange juice
Good quality balsamic vinegar
Salt and pepper, to taste

Preparation

1. Wipe 2 silicone ice cube trays with vegetable oil.
2. Place 2 tbsp of water in a small cup. Sprinkle gelatin over the surface. Set aside.
3. In a small saucepan, bring the milk and rosemary sprigs to a simmer over medium heat. Turn off heat, cover and let the rosemary infuse for 10 to 15 minutes.
4. Remove the rosemary and reheat the milk, just until bubbles form at the edges.
5. Add the Asiago cheese and stir until completely dissolved. Remove from heat. Switch to a whisk. Add the gelatin and whisk until completely smooth. Season with salt and pepper to taste.
6. Pour milk mixture into a glass measuring cup. Pour into the silicone ice cube trays, making sure not to overfill.
7. Refrigerate for at least 4 hours or overnight.
8. Meanwhile, in a small pan over medium-high heat, bring the figs and orange juice to a boil. Immediately remove from the heat. Cover and let sit for 10 minutes.
9. Mash figs and juice with a fork to form a chunky paste. Cool and store in an airtight container until ready to assemble the appetizer.
10. Smear 1 generous teaspoon of fig paste into the bowl of a wide-mouthed soup spoon.
11. Unmold one panna cotta and place it in the centre. Drizzle with balsamic vinegar. Serve immediately.