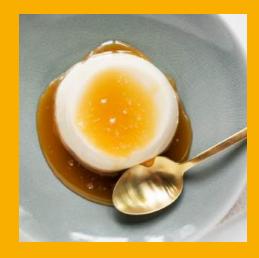


SALTED CARAMEL PANNA COTTA

INGREDIENTS:



DIRECTIONS:

- 1. To a saucepan add the milk and sprinkle in the powdered gelatin. Let stand for 5 minutes. Heat milk over low heat, add the sugar and whisk until the sugar has dissolved. DO NOT BOIL.
- 2. Remove from heat. Whisk in the cream, caramel emulsion, vanilla extract and salt. Run mixture through a fine mesh strainer and evenly divide amongst 6 ramekins. Refrigerate until firm, about 8 hours.
- 3. When ready to serve, top with caramel sauce and flaked salt.