

SALTED CARAMEL PANNA COTTA

INGREDIENTS:

1 ½ cups whole milk
3 teaspoons powdered gelatin
1 cup light brown sugar, packed
1 ½ cups heavy cream
1 teaspoon LorAnn Caramel Bakery Emulsion
1 teaspoon LorAnn Madagascar Vanilla Extract
¼ teaspoon fine salt
caramel sauce, store bought or homemade
flaked salt, to garnish



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.