

Caramel Vanilla Bean Panna Cotta

Pastry Chef Dru Tevis
Brûlé Bakery

Ingredients

- 80g Honey
- 80g Maple Syrup
- 80g White Granulated Sugar
- 1 Vanilla Bean - split & scraped
- 1 Tonka Bean - grated
- 1 Cinnamon Stick - toasted
- 500g Heavy Cream
- 5g Salt
- 6 each Silver Gelatin Sheets - bloomed
- OR 2 tsp. Powdered Gelatin
- 1 tsp. Vanilla Paste
- 500g Oat Milk



Heartbeat Branding Co.

Instructions

1. Bloom Gelatin in water, in a bowl and set aside.
2. Caramelize Maple Syrup, Honey, Sugar, and Vanilla Bean, grated Tonka Bean, and Cinnamon Stick until smoking.
3. Deglaze with Heavy Cream, adding a little at a time, allowing the mixture to smoke up and then stir before adding more. Add the rest of the Cream and bring the mixture to a simmer, ensuring all the Caramel is dissolved into the Cream.
4. Whisk in the bloomed Gelatin, Salt, and Vanilla Paste. Remove from heat and stir in Milk. (You can allow infusion to sit for a few hours, or overnight, before proceeding with the recipe for a stronger flavor.)
5. Pour into serving vessels and carefully place in refrigerator. Allow 3-4 hours to fully set. Depending on thickness it may need longer.
6. Add Bennett Orchard Peaches, Brown Butter Oat Streusel, Cream Cheese Whipped Cream, or anything you think would be delicious!

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