

## TARRAGON PANNA COTTA with PEAR CARMEL

By Scott Chef Scott Dolich of Park Kitchen

Makes 8 servings.



### Panna Cotta

- 3/4 cup heavy cream
- 3/4 cup whole milk
- 1/4 cup granulated sugar
- Zest of one half lemon
- 1-1/4 teaspoons unflavored gelatin (half a 1/4 oz. packet)
- 1/4 cup lightly packed fresh tarragon leaves (1/4 oz)

### Pear Caramel

- 1/2 cup granulated sugar
- 1/4 teaspoon cream of tartar
- 6 tablespoons heavy cream
- 2 tablespoons pear brandy

### Caramelized Pears

- 4 firm Bartlett pears
- 1/4 cup granulated sugar
- 2 tablespoons unsalted butter

### **Do ahead**

#### *Panna cotta*

Lightly wipe eight 2-ounce size ceramic or metal soufflé cups with vegetable oil.

In a medium saucepan heat cream, milk, sugar and lemon zest just to a simmer. Meanwhile, soften gelatin in 2 tablespoons cold water. Remove milk mixture from heat and stir in gelatin and tarragon. Let stand 5 minutes.

Strain mixture through a wire mesh sieve or cheesecloth to remove tarragon leaves. Pour into prepared cups and refrigerate until firm, at least 8 hours.

#### *Caramel*

In a small heavy saucepan (1 quart-size) heat sugar, cream of tartar and 1 tablespoon water until sugar is deep amber color, stirring periodically with a fork or swirling to cook evenly. Immediately remove from heat and slowly pour cream down side of saucepan, (caramel will bubble up and clump). Stir until caramel is smooth. Stir in brandy. Cool, then refrigerate until thickened.

Makes about 2/3 cups.

#### *Pears*

Peel, core, and cut pears into 1/4-inch thick wedges. Combine pears, sugar and butter in a wide skillet. Cook and stir gently over medium heat until pears are lightly caramelized and tender, about 8 minutes. Spread on a platter to cool.

**To serve**

Drizzle about 1 tablespoon caramel sauce on each dessert plate. Briefly dip panna cotta cups in warm water. Run the tip of a wet knife around edge of cups and invert onto prepared dessert plates. Divide pear slices between servings. Serve immediately.