



Anil Melnick

B With A  
Twist  
Catering

Las Vegas, NV

# GREEK YOGURT PANNA COTTA

YIELD: 100

## INGREDIENTS

9 Tbsp powder unflavored gelatin  
12 (17.6 oz) tub Greek yogurt (I prefer honey flavor)  
12 cup (96 oz) heavy cream  
4 cup sugar  
4 pieces vanilla bean, split, seeded

## METHOD

1. In a small bowl, sprinkle the gelatin over the two tablespoons of cold water and let it sit for about 5 minutes.
2. Meanwhile, in a small saucepan, bring the cream, sugar, vanilla bean, and seeds to a gentle simmer. Turn off the heat and let cool for 3 minutes.
3. Discard vanilla bean.
4. Slowly whisk 1 cup of hot cream mixture to gelatin until loose and incorporated.
5. Add the gelatin and milk mixture to remaining hot milk and whisk vigorously until the gelatin is fully dissolved.
6. Stir in the Greek yogurt.
7. Pour the mixture into shot glasses or dessert cups, filling 2/3 full to allow for decoration.
8. Refrigerate for 3 to 4 hours, until firm.
9. The Greek yogurt panna cotta will keep for 2 to 3 days.

## ASSEMBLY

Decorate with a fruit gelée, raspberry dessert sauce, blueberry compote, or fresh fruit.

