

Fig Leaf Panna Cotta

3 Medium Size Fig Leaves
30 oz (1 quart) Good Quality
Heavy Cream
6 Tbsp Sugar
1 Packet Powdered Gelatin



1. Heat up heavy cream until steaming, pull off heat when it gets hot but does not boil over.
2. Using a hot pan or griddle, turn onto high heat and toast fig leaves on both sides until slightly browned. When the leaves are toasted, add them to the heavy cream and let steep for about 15 minutes until the flavor has saturated the cream.
3. Pull the leaves out of the cream and squeeze out any cream from the leaves.
4. Bloom gelatin in $\frac{1}{2}$ cup of cold water. You'll know when it's bloomed when the gelatin has absorbed all the water.
5. Heat up the cream again and dissolve the sugar and gelatin. Keep stirring until both dissolve into the cream.
6. Use a half cup measure and measure the warm mixture into glass jars, teacups, or small bowls.
7. Let set for 6-8 hours, or overnight is ideal. Have fun with your toppings! Add fruit, granola, crushed cookie crumble – whatever your heart desires!