

VANILLA BEAN PANNA COTTA WITH STRAWBERRY RHUBARB CAMPARI COMPOTE

This recipe may sound complex and fancy, but in reality it's really simple and rustic, and it's delicious. You begin by making a classic rhubarb and strawberry compote and adding a Campari syrup. The result was a slightly tart, sweet, bitter, tannic, compote that cut perfectly through the richness of a simple vanilla bean flecked panna cotta.

Ingredients.

1/4 cup Campari

1 cup granulated sugar

1/4 cup water

2 packets gelatin (.25 oz each)

1/4 cup cold water

4 cups heavy cream

1 vanilla bean

2 teaspoons pure vanilla extract

1 cup granulated sugar

pinch of salt

5 oz hulled strawberries, cut in half or quartered depending on size

15 oz diced rhubarb

3/4 cup granulated sugar

1/4 cup water

zest and juice of 1 large lemon

pinch of salt

Directions.

In a small saucepan, combine the Campari, sugar, and water and bring to a low boil, stirring until the sugar is completely dissolved. Reduce to about 1/2 cup of syrup.

In a small glass dish stir together the gelatin and 1/4 cup cold water and set aside for ten minutes and allow it to bloom.

Prepare six glass dishes on large rimmed baking sheet.

Split your vanilla bean lengthwise and use a sharp paring knife to scrape out the vanilla beans. In a large, heavy bottomed sauce pan combine the heavy cream, vanilla beans, vanilla pod/shell, vanilla extract, 1 cup sugar, and salt. Bring to a low simmer, whisking constantly. Remove from heat, discard the vanilla bean, and whisk in the gelatin until completely dissolved.

Carefully pour 3/4 cup of the panna cotta mixture into each of the glass dishes. Set the baking sheet in the refrigerator to chill for two hours.

In a medium non-reactive saucepan combine the rhubarb, sugar, water, lemon juice and zest, Campari syrup, and salt and bring to a simmer. It will take somewhere between 5-7 minutes for the rhubarb to cook. You want it to have a little bite left in it, like al dente pasta. When it seems nearly done, stir in the strawberries and cook until it's perfectly done. Carefully transfer the fruit to a glass bowl using a slotted spoon, leaving the syrup/liquid in the pan. Turn the heat up and reduce the liquid to 3/4 cup before adding it to the fruit. Stir together and let it cool to room temperature while the panna cotta sets.

To serve simply spoon the room temperature compote onto the chilled panna cotta and enjoy.

If you have leftover compote you can keep it in a sealed container in the refrigerator and serve it over yogurt or ice cream. It will keep for about a week.

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