



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Ann Kirk's Oatmeal Stout Panna Cotta

Recipe adapted from The Naked Pint
Makes 6 servings

1½ teaspoons powdered gelatin
2 tablespoons cold water
1¼ cups Samuel Smith's Oatmeal Stout
¾ cup whole milk
1¾ cups heavy whipping cream
1 vanilla bean, cut lengthwise and scraped
⅔ cup sugar
⅔ cup plus 2 tablespoons crème fraîche
Dash of cinnamon

1. *In a small bowl, combine the gelatin and cold water; set aside to soften for about 5 minutes.*
2. *In a medium saucepan, bring the stout to a simmer over medium heat. Let it reduce by half, about 2 to 3 minutes, and set aside.*
3. *In a medium saucepan, combine the milk, ¾ cup of the heavy whipping cream, the vanilla bean pod and pulp, and the sugar. Bring the mixture just to a simmer over moderately high heat. Remove from the heat, and discard the vanilla pod. Add the gelatin and stir until dissolved, and then whisk in the stout reduction and ⅔ cup of the crème fraîche.*
4. *Strain the panna cotta mixture into a pitcher; pour into six 6-ounce glasses or ramekins and let cool to room temperature. Cover with plastic wrap and chill until set, at least 6 hours.*
5. *In a clean bowl, whip together the remaining 1 cup heavy whipping cream and 2 tablespoons crème fraîche until soft peaks form. Top each panna cotta with whipped cream and a dash of cinnamon and serve.*