

## SALTED CARAMEL PANNA COTTA

## **INGREDIENTS:**

1½ cups whole milk

3 teaspoons powdered gelatin

1 cup light brown sugar, packed

1½ cups heavy cream

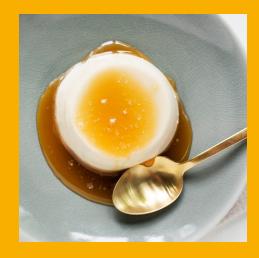
1 teaspoon LorAnn Caramel Bakery Emulsion

1 teaspoon LorAnn Madagascar Vanilla Extract

1/4 teaspoon fine salt

caramel sauce, store bought or homemade

flaked salt, to garnish



## **DIRECTIONS:**

- 1. To a saucepan add the milk and sprinkle in the powdered gelatin. Let stand for 5 minutes. Heat milk over low heat, add the sugar and whisk until the sugar has dissolved. DO NOT BOIL.
- 2. Remove from heat. Whisk in the cream, caramel emulsion, vanilla extract and salt. Run mixture through a fine mesh strainer and evenly divide amongst 6 ramekins. Refrigerate until firm, about 8 hours.
- 3. When ready to serve, top with caramel sauce and flaked salt.