

Savoury Panna Cotta

1 cup whole milk

Fresh herbs

1 teaspoon whole peppercorns

1 pkg gelatin dissolved in $\frac{1}{4}$ cold water

1 cup goat cheese

1 cup heavy cream

Gently heat, do not simmer, milk with herbs and crushed peppercorns. Strain. Mix in dissolved gelatin while milk is still warm. When fully dissolved, strain again. Set aside.

Combine cream and goat cheese, add milk mixture, and taste for salt.

Serve with cherry tomatoes and olives in a citronette with fresh basil leaves.

Or with Tapenade, Pesto, Salsa Verde, etc.

Use tiny ramekins no larger than 2 ounce. Oil well and for surest results, line the bottom with parchment circles and oil again before pouring in the cheese mixture. Chill until set.

Unmold, garnish and serve with bread or toast.

This can also be served, garnished with dressed leaves and toast points, as a salad course.



The Hungry Musician

on behalf of

The Staunton Music Festival

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