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Almond Panna Cotta With Blueberry Sauce

Prep Time: 20 mins

Rest Time: 8 h

Total Time: 20 mins

Ingredients

- 1 teaspoon gelatin, unflavored
- 2 tablespoon water, cold
- 1 cup(s) milk, whole
- 4 tablespoon sugar, divided into 4 1/2 teaspoons and 1 tablespoon
- 1 drop(s) almond extract
- 1 cup(s) blueberries, or frozen
- 2 teaspoon orange juice
- 1/4 teaspoon cornstarch
- 1/4 teaspoon vanilla extract

Preparation

1. For panna cotta, in a small saucepan sprinkle gelatin over the (cold) water. Let stand for 3 minutes to soften. Cook and stir over medium heat until gelatin is dissolved. Stir in milk and the 4 1/2 teaspoons sugar. Cook and stir just until milk is heated through and sugar is dissolved. Stir in almond extract. Pour into two 6-ounce custard cups or disposable plastic cups. Cover and chill for at least 8 hours or until firm.
2. For sauce, in another small saucepan combine blueberries, the 1 tablespoon sugar, the orange juice, and cornstarch. Cook and stir over medium heat until slightly thickened and bubbly. Cook and stir for 2 minutes more. Stir in vanilla. Transfer to a bowl. Cover and chill until ready to serve.
3. To serve, spoon the sauce into dessert dishes. Run a small knife around the edge of each panna cotta; unmold onto sauce.

