



## NANCY'S YOGURT PANNA COTTA WITH STRAWBERRY RHUBARB SAUCE

This recipe hails from Nostrana, named Restaurant of the Year by *The Oregonian*. Located in Southeast Portland, this hotspot serves authentic Tuscan fare, using local, organic ingredients whenever possible. Their wine list is incredible, as are their desserts. [www.nostrana.com](http://www.nostrana.com).

Nancy's Yogurt Panna Cotta with Strawberry Rhubarb Sauce (makes six 6 oz. ramekins)

2 cups Nancy's whole milk yogurt, preferably organic, whisked in a large bowl  
2 cups whipping cream, preferably organic  
1 pinch salt  
1 Tablespoon powdered unflavored gelatin  
1 cup sugar  
unflavored oil

In small bowl sprinkle powdered gelatin over 4 Tablespoons water. Let stand to soften, about 5 minutes.

In a heavy saucepan over low heat, warm whipping cream with sugar until sugar dissolves, about 5 to 10 minutes.

Add powdered gelatin to warm cream. Stir to dissolve. Gradually whisk warm cream into yogurt, a little at first to warm up yogurt to temperature of cream.

Place ramekins on baking sheet. Lightly coat individual ramekins with an unflavored oil. Pour in cream mixture, cover with plastic wrap and refrigerate overnight.

To serve, run knife around edge of ramekins, turn ramekin upside down on a dessert plate and shake plate and ramekin downward sharply once or twice to release panna cotta.

Serve with strawberry rhubarb sauce.

### **Strawberry Rhubarb Sauce**

1 pint fresh strawberries  
1 stalk rhubarb stems, sliced into ½ inch pieces  
1 Tablespoon fresh lemon juice  
1/2 cup sugar

Combine sugar, rhubarb and lemon juice and cook until softened.

Add washed and quartered strawberries, cook for 5 minutes in a small saucepan.

Bring to a boil and cook over medium heat to dissolve sugar and warm strawberries, about 10 minutes.

Cool to room temperature before using.