

## **Vanilla & Orange Mascarpone Panna Cotta**

**Yield: 8 Servings**

### **Ingredients:**

3 cups heavy cream

1/2 cup sugar

1/2 vanilla bean, split lengthwise, seeds scraped, pod reserved (or vanilla syrup)

1 Orange, zested, and supreme then cut into 3 pieces each

2 1/4 tsp unflavored powdered gelatin

3 tablespoons water

1 cup mascarpone cheese, room temp

2 tbsp freshly squeezed orange juice

1/4 tsp kosher salt

### **Method:**

1. In a medium saucepan, combine the cream, sugar, vanilla bean pod, seeds, and orange zest. Bring the mixture just to a simmer over moderate heat. Remove from the heat, cover, and let steep for 15 minutes.
2. Meanwhile, in a small mixing bowl, sprinkle the gelatin over the water and let stand until it “blooms”, or becomes evenly moistened, about 4 to 5 minutes.
3. Uncover the cream mixture and bring just to a simmer over moderately high heat. Remove from heat, add the gelatin, and stir until completely dissolved. Add mascarpone, orange juice, and salt whisking well until cream mixture is smooth. Remove the vanilla bean pod.
4. Strain the panna cotta mixture into a pitcher or large measuring cup with a spout. Pour the panna cotta mixture into 8 (4 ounce) ramekins and let cool to room temp. Cover each ramekin with plastic wrap and refrigerate until the panna cotta is set but still jiggles, at least 3 hours.
5. Serve panna cotta in the ramekins or run a knife around the edge and invert onto a plate to remove from the ramekin.

### **Variation: Same method and technique as above**

1/4 cup Toasted Coconut finely chopped (instead of Orange zest)

2 tablespoons Coconut milk (instead of Orange Juice)

### **Top with Chocolate Ganache**

1/2 cup Dark Chocolate chopped

1/2 cup Heavy Cream

### **Method:**

1. Place chocolate in metal bowl
2. Heat cream to a gentle boil and remove from heat and pour over chocolate
3. Whisk together and let cool to room temperature
4. Pour over SET panna cotta cover surface with thin layer of ganache
5. Place in frig and cool till set

## **Ambrosia Salad**

**Yield: 12 servings**

8 oz Cool Whip  
½ cup sour cream  
11 oz mandarin oranges, drained  
20 oz crushed pineapple, drained  
10 oz maraschino cherries drained, halved, and patted dry  
1 cup sweetened coconut flakes  
2 cups miniature marshmallows  
¾ cup chopped nuts pecans, walnuts, cashews optional

### **Method**

1. Fold sour cream into Cool Whip in a large serving bowl.
2. Fold in remaining ingredients making sure the pineapple, oranges, and cherries have been properly drained.
3. Serve immediately or refrigerate until serving.

## **Lemon Cheesecake Cool Treat**

**Yield: 1 Cheesecake**

### **Ingredients:**

#### **Crust:**

20		Vanilla wafers
1	T	Canola oil

#### **Filling:**

16	oz.	1% Cottage cheese, (2 cups)
8	oz.	Reduced-fat cream cheese, (Neufchatel), cut into pieces
1	C	Sugar
2	T.	Cornstarch
1		Lemon's zest
2	t.	Fresh lemon juice
1 1/2	t.	Vanilla extract
		Pinch of salt
3		Large eggs, lightly beaten

### **Preparation:**

1. Preheat oven to 325°F. Coat a 9-inch spring-form pan with cooking spray. Wrap the outside of the pan with double thickness of foil.
2. To prepare crust: Pulse vanilla wafers in a food processor into fine crumbs. Add oil and pulse to blend. Press the crumb mixture evenly into the bottom of the prepared pan.
3. To prepare filling: Process cottage cheese in the food processor until very smooth and silky, stopping to scrape down the sides once or twice. Add cream cheese and process until smooth. Add sugar, cornstarch, lemon juice, vanilla and salt; process until well blended. Add eggs and pulse several times just until mixed in. Sprinkle in lemon zest (or lemon balm); mix with a rubber spatula. (Do not process.) Scrape the filling into the crust.
4. Place the cheesecake in a shallow roasting pan and pour hot water to come 1 inch up the outside of the spring-form pan. Bake until the edges are set but the center quivers slightly, 50 to 55 minutes. Turn off the oven. Let the cheesecake cool in the oven, with the door ajar, for 1 hour.
5. Remove foil from pan. Cover cheesecake with plastic wrap and refrigerate until chilled, at least 2 hours.