



Cooking For The Stars School

Executive Chef Lee Conway & Executive Chef Chris Pulling



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Blueberry Panna Cotta with Lemon Curd

Blueberry Panna Cotta

2 cups	Heavy Cream
2 cups	Sour Cream
1 1/2 cups	Granulated Sugar
1	Vanilla Bean, split & seeded
6	Gelatin Sheets (or 3 envelopes gelatin powder)
1/2 cup	Water (to soften gelatin)
1/2 cup	Blueberries, fresh

1. In medium sauce pan over medium heat, combine heavy cream, sour cream, sugar and vanilla bean. Bring to boil for 1 minute and turn off heat.
2. Combine gelatin sheets and water to soften.
3. In blender, combine 1/2 of hot liquid and fresh blueberries, puree until smooth and return to pot.
4. Add soften gelatin and stir to dissolve.
5. Place panna cotta mixture in service molds or ramekin and refrigerate at least 3 hours or overnight.
6. Unmold and serve with Lemon Curd.

Lemon Curd

8	Whole Eggs
1 1/2 cups	Granulated Sugar
8	Lemons (zest and juice)
1/4 cup	Butter, unsalted
1 pinch	Salt, kosher

1. Zest the exterior of 8 lemons.
2. Remove the juice from the lemons and place into a small mixing bowl.
3. Add eggs and sugar to mixing bowl with lemon juice. Combine well with wire whisk.
4. Place egg mixture in medium sauce pan, add zest from lemons. Bring mixture to a boil over medium high heat.
5. Strain mixture and cool.
6. Serve with Blueberry Panna Cotta.