

Goat Cheese Panna Cotta with Honeyed Dried Fruit & Nuts and Blueberry Port Reduction

Makes 12 individual servings

Goat Cheese Panna Cotta

1¼ cups plus 2 tablespoons fresh goat cheese
½ cup plus 2 tablespoons granulated sugar
1/2 cup nonfat (0%) Greek yogurt
1 1/2 teaspoons vanilla extract
6½ gelatin sheets
3½ cups plus 2 tablespoons heavy cream

Honeyed Dried Fruits and Nuts

1 tablespoon blanched hazelnuts, crushed
1 tablespoon shelled pistachios, crushed
2 tablespoons sliced dried apricots
1 tablespoon dried cranberries, chopped
3 dried mission figs, sliced
¼ cup honey
2 tablespoons water

Blueberry-Port Reduction

1 cup blueberries
¼ cup tawny Port
1½ tablespoons granulated sugar
½ teaspoon lemon juice

Combine the goat cheese, sugar, Greek yogurt, and vanilla in the bowl of an electric mixture and on medium speed until the mixture is smooth and creamy, about 2-3 minutes. Soften the gelatin sheets in a bowl of ice water.

Heat the cream in a small, heavy saucepan over medium-low heat until it comes to a simmer, remove from heat. Drain the gelatin sheets, and add them to the hot cream and then stir until dissolved. Pour the cream into the goat cheese mixture and beat until soft.

Divide the goat cheese mixture among 12 individual ramekins. Refrigerate the ramekins for an hour, and then cover with plastic wrap and refrigerate overnight.

Meanwhile make the Honeyed Dried Fruits and Nuts. Heat the hazelnuts, pistachios, apricots, cranberries, figs, honey and 2 tablespoons water in a small saucepan over medium-high heat. Bring the mixture to a simmer, stirring often, and then pour the honeyed fruits and nuts onto a plate to cool completely. Store in a tightly sealed

container until needed.

Blueberry-Port Reduction

An hour or so before serving, make the Blueberry-Port reduction. Simmer the blueberries, Port, sugar, and lemon juice in a small, heavy saucepan until the mixture is reduced by half (it should be thick and syrupy).

To serve, use a knife to loosen the chilled panna cotta from its ramekin and invert onto a plate. Top each portion with honeyed fruits and nuts and a drizzle of the Blueberry Port reduction. Serve with a glass of Port, if desired.