



Ridge Holiday Feast

Goat's Milk Panna Cotta - Poached Pear & Pistachio Brittle

Pair with 2012 Lytton Estate Viognier

INGREDIENTS

Panna Cotta

- 1 ½ envelopes - unflavored gelatin
- almond oil or coconut oil
- 1 ½ c – goat's milk
- ½ c - whole cows milk
- ¼ c - sugar
- 2 c - cream

Pistachio Brittle

- non-stick vegetable cooking spray
- ¼ c - sugar
- 1 tbsp - honey
- 1 tbsp - finely chopped, raw, shelled pistachios
- ¼ tsp - coarse sea salt, such as Fleur de Sel

Pears

- 2 - Bosc pears - peeled and cored
- 4 c - white wine
- 3 c - sugar
- 1 - cinnamon stick
- 4 - pieces star anise

Serves 4

INSTRUCTIONS

Panna Cotta

1. Sprinkle the gelatin over 1/4 c cold water in a small saucepan and set aside to soften. Lightly oil a 2 quart mold or eight 1/2 c ramekins.
2. Bring both milks and sugar to boil. Turn off heat and stir to dissolve sugar. Allow mix to cool so that it is slightly warmer than tepid (~130° F).
3. Add gelatin and stir until completely dissolved (23 minutes).
4. Slowly pour in the cream, stirring.
5. Set the mold or ramekins on a tray.
6. Pour the warm cream in the ramekins.
7. Transfer tray to refrigerator and chill 8 hours until well set.

Pears

1. Combine the wine, sugar and spices in a sauce pan, stir with a whisk to dissolve sugar. Add pears. Place over medium high heat and bring to a simmer. Simmer for 15 minutes or until the pears are easily pierced with a small knife.
2. Take off heat, transfer liquid and pears to a container and let cool.

Pistachio Brittle

1. Spray a small rimmed baking sheet with cooking spray; set aside.
2. combine sugar, honey, and 2 tablespoons water in a small saucepan over medium high heat. Bring to a boil without stirring, and cook until deep golden brown, 4 to 5 minutes. Pour onto prepared baking sheet. Immediately sprinkle evenly with pistachios and salt. Let cool completely.
3. Break into pieces as desired.
4. To serve, turn panna cotta out onto plate(s), slice the poached parra and fan around panna cotta. Garnish with pistachio brittle.