

FROM THE JPB CULINARY LABS:



PANNA COTTA AND RASPBERRY COULIS WITH  
CHAMPAGNE PHILIPPE FONTAINE BRUT ROSE

## VANILLA PANNA COTTA:

- 1 1/2 C. whole milk
- 1 1/2 C. heavy cream
- 1/3 C. sugar
- 1 packet gelatin
- 1 tsp. vanilla paste
- 1/2 tsp. vanilla extract

In a 4-cup glass measuring cup:

Sprinkle 1 package of gelatin on top of

1 1/2 cups cold whole milk. Allow the mixture to

rest for 3-5 minutes to “bloom” (soften) the gelatin grains. Place the measuring cup in the microwave and heat for 45 seconds to warm the mixture (do not boil!).

In a 2-cup glass measuring cup:

Warm the heavy cream, sugar, and vanilla in the microwave for 1-2 minutes (until HOT, but not boiling). Combine the hot cream mixture with the warm milk and gelatin. Pour into serving dishes (or well-greased ramekins if planning on unmolding) and refrigerate until thoroughly chilled and the panna cotta fully set (about 4-8 hours). Serve with chilled raspberry coulis sauce, fresh fruits, and pizzelle cookies. Recipe yields 7 - 1/2 C. servings.



## RASPBERRY COULIS:

- 1 1/2 flats of fresh raspberries (about 9 oz.)
  - 1 1/2 Tab. granulated cane sugar
  - 1 Tab. vodka

In a medium bowl, sprinkle the sugar and vodka over the raspberries and allow to rest 1-2 hours, or until the fruit begins to release its juices and the sugar naturally dissolves. Pour the macerated fruit into a blender and pulse until well combined.

Strain the sauce before serving.





## PERFECT PAIRING:

Champagne Philippe Fontaine

Brut Rose



**Blend:** 50% Pinot Noir,

50% Pinot Meunier

**Aging:** 48 months “sur latte”

Markedly different from the oceans of light and fruity rosé Champagne out there, Grower Champagne producer Philippe Fontaine harnesses the powers of the Aube’s clay soils and the saignée method to deliver a powerful, deep auburn colored bubbly that’s cause for rethinking the possibilities of pink fizz. Similar in structure to the Rosé des Riceys for which the region is famous, its dusky, earthy red and black fruit carries an undercurrent of savory and even meaty flavors that fill out the round palate and give the drinker something to contemplate as well as heartily enjoy.