

cut on dotted line

fold

Buttermilk Panna Cotta

Rob Evans is the chef / owner of Hugo's Restaurant in Portland, Maine and winner of the 2009 James Beard Award for Best Chef in the Northeast.

1 $\frac{3}{4}$ cup Kate's Buttermilk

1 $\frac{1}{4}$ cup heavy cream

2 $\frac{1}{2}$ sheets gelatin

2 inches of vanilla bean

$\frac{3}{4}$ cup sugar

Fruit

Bring heavy cream to a simmer with sugar and vanilla. Add buttermilk off heat with soaked gelatin. Pour into four bowls and top with your favorite fruit.