

Eggnog Panna Cotta with Rum Caramel Sauce

Ingredients

2 3/4 cups cold eggnog, divided

1/4 cup milk, cold

1 packet gelatin (1/4 oz)

Method

Place the milk in a small bowl. Sprinkle the gelatin over the milk and allow the gelatin to soften (about 5 minutes). The gelatin is ready when the surface appears wrinkled.

Heat 3/4 cup eggnog until scalding but not boiling. Stir in the softened gelatin. Add the remaining eggnog. Stir over low heat until the gelatin is dissolved (about 7 minutes).

Pour the eggnog into 6 small glasses and refrigerate at least 4 hours.

Rum Caramel Sauce

Ingredients

3/4 cup sugar

1 tbsp dark rum

3 tbsp water

4 tbsp butter, cut into cubes

6 tbsp heavy cream at room temperature

Method

Place the sugar and water into a 1quart saucepan (NOT non stick). Heat on medium high heat until the sugar has dissolved. Swirl the mixture in the saucepan occasionally to ensure even melting. Once the sugar has dissolved lower temperature to medium and continue cooking until the sugar is a deep gold color.

Never leave boiling sugar unattended!

Remove from the heat and add the butter. Stir until butter has melted. Add the cream and rum, stir until creamy and smooth.

Chill the caramel rum sauce. Serve with the panna cotta.

The caramel sauce is also fabulous when served with vanilla ice cream.

Buon Appetito!