

# Orange Blossom Panna Cotta with Mango, Almonds, Blueberries

Recipe created by Longwood Gardens Executive Chef, Will Brown

**YIELD:** Serves 4

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## INGREDIENTS:

2 cups	Heavy Cream
1 cup	Whole Milk
1/3 cup	Granulated Sugar
1	Vanilla Bean, split
1/2	Orange, zested
1 tbs	Powdered Gelatin
3 1/2 tbs	Orange Blossom Water
3 tbs	Orange Juice (from fresh Orange above)
1 each	Ripe Mango, diced
1/2 cup	Toasted Almonds, sliced
1 cup	Blueberries, washed

## PREPARATION:

### Step 1

In a saucepan on medium heat, bring the cream, whole milk, sugar, vanilla bean, and orange zest to a simmer. Remove from the heat and allow to infuse for 10 minutes.

### Step 2

While cream is infusing, stir gelatin into orange blossom water and orange juice in a small bowl. Once the ten minutes is up, whisk in your gelatin mixture into the warm cream.

### Step 3

Strain the mixture into a quart measuring cup and then pour into your desired vessels. Parfait or rocks glasses, bowls or pudding dishes, solo cups, anything goes here.

### Step 4

Allow panna cottas to chill in the refrigerator at least 4 hours or overnight until set.

### Step 5

To serve, garnish the top of the panna cotta with the mango, blueberries, and toasted almonds. Serve immediately.

