

Recipe



Chefs Edith and Jeffrey Bianchi | Bianchi's Bites

Recipe Name: Peanut Butter Patties Panna Cotta **Dish Type:** Dessert

No. of Servings: 60

Preparation Time: 2 hours

Cooking Time: 30 minutes

Total Time: 24 hours

Recipe Contains: Dairy, Gelatin, Peanuts, Soy, Wheat. Peanut Butter Patties Girl Scout cookies are manufactured in a shared facility with milk and coconut.

Ingredients:

- 12 cups heavy cream
- 3 cups sugar
- 16 gelatin sheets
- 6 cups milk
- 1 box Peanut Butter Patties
- 1 tbsp vanilla
- 1 tsp salt

Directions:

1. Place all the Peanut Butter Patties cookies in a heat safe bowl.
2. Heat your milk in a small pot until scalding.
3. Combine hot milk and cookies in heat-safe bowl, using an immersion blender until smooth. Set aside for 1 hour.
4. In a medium sized pot, combine heavy cream, sugar, vanilla, and salt. Whisk until combined.
5. In a separate bowl, place gelatin sheets in ice water according to package, set aside to bloom.
6. Return to heavy cream mixture and place on medium heat, whisking occasionally.
7. Remove gelatin from the ice water, and wring out excess moisture from the gelatin before adding into warm heavy cream mixture.
8. Combine heavy cream mixture and gelatin by whisking until smooth. Then, remove from heat.
9. Return to cookie/milk mixture. Strain twice before adding into pot with gelatin and heavy cream.
10. Allow to cool slightly.
11. Evenly distribute mixture into prepared cups and allow to sit overnight for the best results.