

DINNERLY



Strawberry Shortcake Panna Cotta

Mother's Day Dessert!



5h



2 Servings

Mom only deserves the berry best, so that's why you're not making her any old strawberry shortcake. You're giving her the shortcake-panna cotta mashup she didn't know she needed. Just top your creamy, custardy panna cotta with a strawberry compote and shortbread crumble, then hand a cup to Mom and watch it disappear. We've got you covered!

WHAT WE SEND

- 5 oz granulated sugar
- ¼ oz gelatin
- 12 oz evaporated milk ⁷
- 4 (1 oz) cream cheese ⁷
- ½ oz freeze dried strawberries
- 5 oz all-purpose flour ¹

WHAT YOU NEED

- vanilla extract
- distilled white vinegar (or apple cider vinegar)
- kosher salt
- 2 Tbsp butter, melted ⁷

TOOLS

- small saucepan
- microwave
- fine-mesh sieve
- 4 (6 oz) glasses or ramekins
- rimmed baking sheet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 370kcal, Fat 19g, Carbs 42g, Protein 8g



1. Prep ingredients

In a small saucepan, whisk together **¼ cup sugar** and **1¼ teaspoons gelatin** until well combined. Whisk in **evaporated milk** and **¼ teaspoon vanilla**; let sit for 10 minutes.

In a medium microwave-safe bowl, microwave **all of the cream cheese** until just softened, 15–30 seconds.

Using a rolling pin or meat mallet, crush **half of the strawberries** into a powder.



4. Make compote, mix crumble

Bring **strawberry mixture** to a boil. Set aside off heat until strawberries are rehydrated, 10 minutes. Transfer to a bowl and chill in fridge until ready to serve.

Preheat oven to 350°F with a rack in the center. In a small bowl, whisk together **¼ cup flour**, **2 tablespoons sugar**, and **¼ teaspoon salt**. Stir in **2 tablespoons melted butter** with a fork until clumps form.



2. Make panna cottas

Place saucepan with **milk mixture** over medium heat, stirring constantly, until steaming hot and **gelatin and sugar** are dissolved (do not allow to boil).

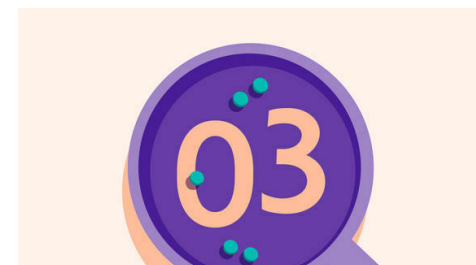
Pour **half of the milk mixture** into bowl with **cream cheese**; whisk until smooth. Whisk in remaining milk mixture. Strain through a fine-mesh sieve into a liquid measuring cup (or a medium bowl). Wipe out saucepan.



5. Bake crumble & serve

Spread **crumble** on a parchment-lined rimmed baking sheet; bake on center oven rack until lightly golden and dry, stirring halfway through cooking time, 10–15 minutes. Remove from oven and cool to room temperature, about 10 minutes. Toss with **remaining strawberry powder**.

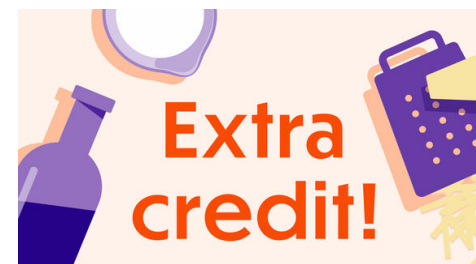
Serve **panna cotta** with **strawberry compote** and **shortbread crumble** over top. Enjoy!



3. Chill panna cottas

Divide **milk mixture** between 4 (6 oz) glasses or ramekins. Refrigerate until just set (mixture should wobble when gently shaken), about 4 hours.

In same saucepan, combine **all but 1 teaspoon of the strawberry powder**, **remaining whole strawberries**, **⅓ cup water**, **2 tablespoons sugar**, **¼ teaspoon vinegar**, and **a pinch of salt**.



6. More strawberry please!

You can't go wrong with a few slices of fresh strawberry on top!