



Sweet Corn Panna Cotta

2 ears corn, husked cooked, removed from ears and set aside to cool

1-1/2 tsp. unflavored powdered gelatin

3/4 c plus 1 tblsp whole milk

1 c. plus 2-1/2 tblsp heavy cream

1/4 tsp plus 1/8 tsp kosher salt

1/4 c. plus 2 tblsp granulated sugar

3 tblsp dark brown sugar

Directions: In a heatproof medium bowl, sprinkle gelatin over 1/4 c. of the milk. Let stand for 5 minutes. In a small skillet combine the remaining 1/2 c. plus 1 tblsp milk with the cream, salt and both sugars and bring to a bare simmer, whisking to dissolve the sugars. Scrape the hot milk mixture into the gelatin and stir until gelatin dissolves. Pour the mixture into food processor, add the corn and puree until smooth. Strain the puree through a sieve into a large bowl, pressing on the solids. Discard the solids then strain again without pressing. Again discard any solids. Set the panna cotta in an ice bath until cool, stirring occasionally. Scrape the panna cotta into four small ramekins. Cover and refrigerate overnight until firm. Topping: In a large bowl mix 1-1/2 c. blueberries, 1 tblsp sugar, 1/2 tsp finely grated lemon zest, 1-1/2 tsp. fresh lemon juice, pinch of kosher salt. Let sit for 30 minutes. Top panna cotta with 1 tsp Macala Pomegranate Spread or Jelly then top with blueberries.