

TIMKEN-INSPIRED RECIPES



LEMON PANNA COTTA WITH SUMMER FRUITS

As summer wanes, we savor the long days transformed at dusk by vibrant sunsets, best enjoyed outside. American painter Thomas Moran captures this fleeting nature of time in his sublime landscape, *Opus 24: Rome, from the Campagna, Sunset*. What better way to celebrate Moran's compelling sunset and the end of summer than with this Timken-inspired recipe, Lemon Panna Cotta with Summer Fruits?

LEMON PANNA COTTA WITH SUMMER FRUITS

Serves 4

INGREDIENTS

Panna Cotta:

1 cup whole milk, divided
1 envelope unflavored gelatin,
(1 Tablespoon)
2 cups heavy cream
1/3 cup sugar

Grated zest of two lemons
2 Tablespoons fresh lemon juice
1 Tablespoon limoncello
1/2 teaspoon vanilla extract
Pinch salt

Fruit Compote:

1 cup water
1/4 cup sugar
4 dried hibiscus flowers

1 teaspoon lemon juice
4 medium nectarines and/or peaches

DIRECTIONS

Place four 4-ounce ramekins into a small cake pan and set aside.

Heat 1/2 cup milk in small saucepan until barely simmering. Turn off heat and slowly whisk in gelatin. Set aside for gelatin to dissolve, approximately 5 minutes.

In medium saucepan, stir together remaining milk, heavy cream, sugar, lemon zest, lemon juice and limoncello. Bring mixture to a simmer over medium low heat, stirring frequently. Whisk in gelatin mixture and cook on a low simmer for an additional 5 minutes until sugar is dissolved and mixture starts to thicken. Remove from heat and stir in vanilla and salt.

Pour panna cotta mixture into ramekins and refrigerate for at least 4 hours.

While panna cotta is setting, prepare fruit compote by combining water, sugar and hibiscus flowers in a medium saucepan. Bring mixture to a low simmer over medium low heat. Continue simmering until sugar is dissolved and hibiscus flowers start to release their color, approximately 8 minutes. Remove saucepan from heat and let hibiscus flowers steep in the syrup for 10 minutes.

While syrup is cooling, cut fruit into slices and place in medium mixing bowl. Remove hibiscus flowers from syrup and stir in lemon juice. Pour syrup over fruit, stirring to coat. Cover fruit and refrigerate until ready to serve.

Once panna cotta has set, dip ramekins in hot water and then run a knife around the edge to loosen. Place the mold upside down on a serving plate and tap to release the panna cotta. Top with fruit compote and repeat with remaining ramekins.

