



## Recipes

MISSIONFOODSERVICE.COM



[Related Recipe\(s\) on the Following Page\(s\)](#)

# Sweet Basil Yogurt Panna Cotta

Prep Time: 20 Minutes

Cooking Time: 15 Minutes

Serves 12

### Ingredients:

- 12 each 4.5" White Corn Tortillas (20123)
- 24 cups Heavy Cream
- 1 1/2 oz. Basil , fresh , chopped
- 2/3 cup Sugar
- 2 Lemons , large , for Lemon Zest
- 4 1/2 tsp. Gelatin Powder
- 4 cups Yogurt , plain
- 1 1/2 lbs. Fresh Mozzarella , cut into 2 oz. rounds
- 6 oz. Sweet Tomato Chutney , see related recipe
- 2 oz. Balsamic Glaze , prepared

### Directions:

1. In a saucepan, over low heat, add sugar, basil, lemon zest, and all but 3 oz. of the heavy cream, stirring until sugar is dissolved.
2. Meanwhile, add the gelatin powder to the reserved 3 oz. of heavy cream. Allow to sit for at least 10 minutes.
3. When the cream mixture begins to simmer, remove from heat, add the gelatin, and stir until dissolved.
4. Add the cream mixture to a blender, including basil and lemon zest, and puree. Strain the mixture into a medium bowl with the yogurt and whisk until well combined.
5. Pour about 4 1/2 oz. of the mixture into ramekins and refrigerate overnight.
6. To serve, grill a tortilla over medium heat until crisp, about 2-3 minutes, and top with a fresh mozzarella round. Unmold the panna cotta on top of a mozzarella round, and spoon over 1 tbsp. of sweet tomato chutney. Drizzle with 1 tsp. of balsamic glaze and serve immediately.



## Recipes

MISSIONFOODSERVICE.COM



## Sweet Tomato Chutney

Prep Time: 5 Minutes

Cooking Time: 40 Minutes

Serves 1

### Ingredients:

1 lb. Tomatoes , diced

3/4 cup Sugar

1 cup White Vinegar

1/3 oz. Basil , rolled together with twine

### Directions:

1. Combine all ingredients in a saucepan over medium heat and cook until thickened with a jam-like consistency. Remove basil. Reserve refrigerated.