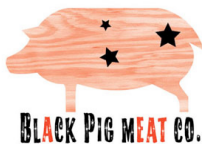


**zazu**  
kitchen + farm



## savannah's goat milk pannacotta

*serves 6-8*

*Goat's milk is now widely available at our local grocery stores. You can make these pannacottas savory or sweet. For dessert, serve them with a red wine syrup and a nibble of shortbread.*

4 cups goat milk

1/3 cup sugar and 1 vanilla bean, scraped OR kosher salt and freshly ground black pepper to taste

1 tablespoon powdered, unflavored gelatin

In a small sauce pan on medium-high heat, warm 3 cups of the goat's milk (with the sugar and vanilla bean if you are making the dessert version). In a bowl, whisk the goat milk into the gelatin to melt. Add the remaining cup of goat's milk. (Season with salt and pepper if you are making the savory version). Spray ramekins with nonstick spray and refrigerate until set, about 4 to 6 hours. To plate, unmold by "tickling" the edges and turning out.