

# SAN DIEGO

## RESTAURANT WEEK

# RECIPES

## Trefoils Chocolate Panna Cotta

Courtesy of The Marine Room

Serves 6

8 Girls Scouts cookies “Trefoils”, crumbled

1 cup whole milk

8 ½ sheets gelatin

4 cups heavy cream

1 large vanilla bean, chopped

1/2 cup sugar

6 ounce dark chocolate 70%, chopped

1 teaspoon orange zest

1 cup crème fraiche

1 ounce Godiva chocolate liqueur

Press crumbled Trefoils cookies into six 3/4-cup glass custard cups. Combine milk and gelatin in small stainless steel bowl. Let stand until gelatin softens, about 5 minutes. Stir cream, vanilla bean and sugar in heavy medium saucepan over medium-high heat to simmer. Remove from heat. Add chocolate. Whisk until melted. Add orange zest. Whisk warm chocolate mixture into gelatin mixture. Whisk in crème fraiche and chocolate liqueur. Strain through fine sieve. Divide mixture among custard cups. Cover and chill 24 hours. Pour into sprayed portion cups. Refrigerate overnight.

(Can be made 2 days ahead. Keep chilled.)

