

New England Blueberry Blast

DISNEY'S Yacht Club Resort

Yachtsman Steakhouse

Ingredients for Vanilla Panna Cotta

- 1 gelatin sheet (see note)
- 1 cup heavy cream
- 1/4 cup sugar
- 1/2 vanilla bean, split and scraped

Ingredients for Blueberry Compote:

- 3 tablespoons sugar
- 1 tablespoon water
- 1 pint fresh blueberries
- 2 tablespoons crème de cassis

Ingredients for Tart Dough

- 1/4 cup sugar
- 1/2 cup unsalted butter
- 1 egg
- 1 tablespoon vanilla
- 1 1/2 cups flour

Ingredients for Tart Filling

- 1/2 cup sugar
- 1 pound sour cream
- 3 eggs
- 1/2 cup each: flour (sifted) and heavy cream
- 2 cups fresh blueberries

Directions

- For panna cotta, bloom gelatin in ice water 5 minutes. Heat cream, sugar and vanilla bean with scrapings on medium heat. When mixture bubbles, but not boils, remove from heat. Squeeze excess water from gelatin sheet and add to cream mixture. Stir 1 minute. Strain mixture; chill in ice bath until it begins to set. Refrigerate overnight.
- For compote, cook sugar and water on medium heat until sugar turns a caramel color and bubbles begin to show. Turn off heat. Add berries and crème de cassis. Stir until caramel is dissolved and berries just softened. Cool completely.
- For tart, heat oven to 350 F. Spray 13 3/4 -by-4 1/2 -inch tart pan.
- With mixer with paddle attachment, blend sugar and butter until smooth, 4 minutes.
- Add egg and vanilla, mixing until just combined. Add flour, mixing until smooth. Remove from bowl. Knead 10 turns. Wrap in plastic; refrigerate 1 hour. On floured surface, roll dough to 16-by-6-inch rectangle. Put dough into tart pan and work into corners and sides.
- For filling, mix sugar and sour cream. Whisk in eggs. Stir in flour.
- Whisk cream to soft peaks. Fold into sour-cream mixture. Spread berries in tart pan. Pour batter in until level with top. Bake 25 minutes. Dough and filling will bake above pan but will settle while cooling.
- Whip panna cotta until it holds its shape. Spoon 3 tablespoons onto plate and create a well. Add 2 tablespoons compote to well. Put 1 slice tart onto plate.

Note: This type of gelatin used by many chefs comes in paper-thin sheets. Four sheets equal one package powdered gelatin.

