



## **Eggnog Panna Cotta with Spiced Cranberry Compote**

Makes 6 servings

### **Eggnog Panna Cotta**

1 cup high-quality eggnog  
1/4 cup sugar  
1/4 teaspoon ground nutmeg  
1/2 teaspoon rum extract  
1 cup (8 ounces) mascarpone  
1 cup sour cream  
2 teaspoons gelatin  
2 tablespoons water

### **Spiced Cranberry Compote**

1 1/2 cups frozen or fresh Washington cranberries  
1/2 teaspoon ground nutmeg  
3/4 cup sugar  
1/4 cup orange juice  
1 1/2 teaspoons orange zest

To make the Panna Cotta: Place the eggnog, sugar, nutmeg, extract, mascarpone and sour cream in a large metal bowl over a pan of simmering water (bain marie). Whisk until smooth and warmed.

In a small bowl sprinkle the gelatin over the water and let bloom for a couple of minutes, then heat in microwave or over hot water until melted. Whisk into the warmed eggnog mixture.

Divide mixture among 6 small martini glasses or small wine glasses. Place on a baking pan, cover with plastic wrap and refrigerate at least 6 hours until set, or overnight.

To make the Spiced Cranberry Compote: In a medium, heavy saucepan, combine the compote ingredients, and place over medium-high heat. Bring to a simmer then reduce heat to medium. Let cook about 5 – 6 minutes, until cranberries are popped and mixture is a nice compote consistency. Let cool completely before serving.

To serve dessert: Divide the cranberry compote over the tops of the custards. Serve immediately.

**Kathy's Note:** All the dessert components can be made up to 3 days before serving.