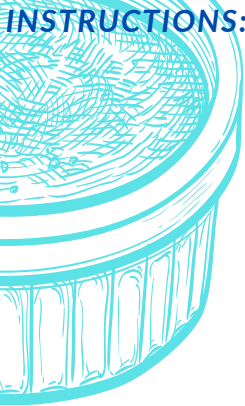
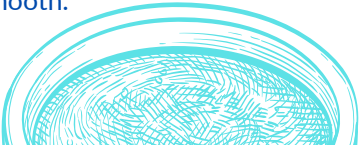


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DAIRY DESSERTS

Makes 8 ramekins

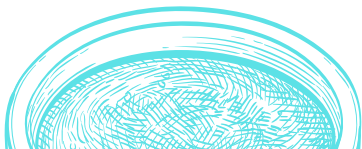
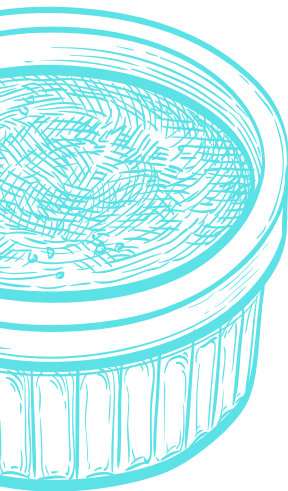
INGREDIENTS: 3 cups Whole Milk
1 cup Sugar
2 Whole Cinnamon Sticks
1 teaspoon Vanilla Extract
6 Whole Eggs

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- INSTRUCTIONS:**
- Add milk sugar, cinnamon sticks and vanilla to a pot over medium low heat.
 - Stir to dissolve sugar and bring to a boil.
 - Once boiled remove from heat & cool for 30 minutes off the heat.
 - Whisk eggs in a medium bowl
 - Remove cinnamon sticks from cooled mixture & add 1 tbsp of cooled mix to eggs. Add a few more tsp to temper the eggs. Then pour the remaining milk mixture into eggs & whisk until smooth.
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DAIRY DESSERTS

- INSTRUCTIONS:**
- Place your empty ramekins inside a large baking dish & fill halfway with water.
 - Water should not touch the top to the ramekins.
 - Fill each ramekin with the custard mixture.
 - Carefully place into a 350 degree oven and bake for 30 minutes. A toothpick should come out clean when finished.
 - Remove from oven & place under broiler for 4 minutes or until tops get brown.
 - Remove ramekins from dish and place in the refrigerator for at least 2 hours.
 - Enjoy plain or with berry toppings!



Panna Cotta

DAIRY DESSERTS

Makes 6 ramekins

INGREDIENTS:

3 cups Half & Half
3 teaspoons Powdered Gelatin
1/3 cup Sugar
1 teaspoon Vanilla Extract
Pinch of Salt

INSTRUCTIONS:

- Pour half & half into a sauce pan and sprinkle gelatin evenly overtop. Let sit for 5 minutes or until the milk surface is wrinkled.
- Set Saucepan over low heat and gently warm milk, stirring frequently. Milk should not boil or steam.
- Should be hot enough that you can leave your finger the pot for a few seconds
- Stir the sugar into the milk and continue to heat as it dissolves (no more then 5 minutes) Do not boil.
- Whisk in vanilla and salt.
- Evenly distribute mixture into ramekins and refrigerate for 1-2 hours or up to over night.
- Enjoy plain or with berry toppings!



Vietnamese Yogurt

DAIRY DESSERTS

Makes 6 jars

INGREDIENTS:

- 1 can Condensed Milk
- 1 cup Plain Greek Yogurt
- 1 cup Hot Water
- 2 cups Whole Milk

- INSTRUCTIONS:**
- Combine all the ingredients into one bowl & mix till smooth.
 - Divide mixture evenly into glass jars with tight fitting lids
 - Boil water in a pot large enough to fit the glass jars at the bottom. Water should rise to about an inch below the jars lids one submerged. Do not add jars yet.
 - Turn heat off and let water cool for 5 minutes
 - Place yogurt jars in the pot. Cover and let sit for 6-12 hours.
 - Enjoy plain or with berry toppings!

