

STAY SAFE. STAY ENGAGED.

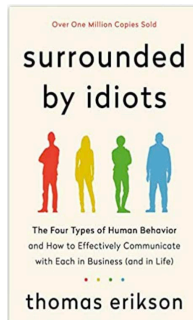
STAYCONNECTED

Book Recommendation

Surrounded by Idiots by Thomas Erikson



Recommended by Lindsey Presley
Relationship Manager



Binge TV Recommendation

Amazon Prime: The Invisible Man



Recommended by Beth Morretta
Senior Project Manager



Podcast Recommendation

National Review: The Great Books



Recommended by Bill Matyi Jr.
Senior Business Consultant



Recipe Recommendation

Blood Orange Panna Cotta with Blackberry Coulis



Courtesy of Spencer Wright
Executive Chef at Plain & Fancy

Serves: 6

10 g. of gelatin leaves
2 1/2 cups of heavy cream
2 oz. sugar (evenly divided)
1 small blood orange (juiced and zested)
1 1/2 cups of frozen blackberries
1/4 cup of water

Panna Cotta: Soak the gelatin in cold water while you prepare the rest of the panna cotta. If you are using powdered gelatin, follow the instructions on the packet. Place the cream and one ounce of sugar in a medium-sized pan over low heat. Stir gently until dissolved. Now add the blood orange zest and all but two tsp. of juice. Stir gently without making too many bubbles; you're aiming to create a smooth textured panna cotta. Remove the gelatin leaves from the water and give them a squeeze - get out as much water as possible. Add the gelatin to the warmed cream and stir gently until dissolved. Divide the cooked cream evenly between six ramekins. Take the remaining blood orange juice and add a tiny amount into each ramekin. Using a toothpick, stir equally to swirl the color through. Place the ramekins in the fridge for four hours until set.

Coulis: In a medium saucepan, combine the blackberries, one ounce of sugar and 1/4 cup of water. Cook until slightly thickened (12-15 minutes). Push through a strainer, discards solids, and chill.

To remove the panna cotta from the ramekins, place them into a bowl of boiling water (take care not to get water into the panna cotta). Place ramekin upside down on a plate and lift. Garnish with blackberry coulis.

YouTube Recommendation

Binging with Babish



Recommended by Lisa Lordi
Graphic Designer and Instructor

