



**Beyond Breakfast Panna Cotta with Caramelized Corn Flakes**

*Inspired by Chef Christina Tosi United States 2008*

*Signature Dish - Cereal Milk Panna Cotta*

**Panna Cotta:**

- 3 cups Kellogg's Corn Flakes
- 1-1/2 cups whole milk
- 1 cup heavy cream
- 1/4 teaspoon salt
- 2 Tablespoons packed light brown sugar
- 1 teaspoon powdered gelatin
- 1/4 cup cold water

**Caramelized Corn Flake Topping:**

- 3/4 cup Kellogg's Corn Flakes
- 3 Tablespoons nonfat milk powder
- 1 Tablespoon granulated sugar

1/4 teaspoon kosher salt  
3-1/2 Tablespoons unsalted butter, melted

**Prepare Panna Cotta:** Heat oven to 300 degrees F. Spread corn flake cereal on a baking pan; bake until toasty, about 12 minutes. While still warm, place into large bowl; add milk and cream; stir to combine; set aside to steep for about 45 minutes. (Do not steep longer than 45 minutes.)

Strain the milk into a saucepan; press to extract liquid. There should be about 1-1/4 cups. Set soggy cornflakes aside for preparing another recipe called Breakfast Flake Cakes.

Add salt and brown sugar to the milk mixture in the saucepan; carefully heat just until milk is hot enough to dissolve sugar. Lightly stir to dissolve sugar.

In a small bowl, sprinkle gelatin over 1/4 cup cold water. Let stand for 1 minute. Place into milk mixture, cook over low heat; stirring constantly until granules are completely dissolved, about 3 minutes.

Divide milk mixture among four 1/2 cup small ramekins or dessert glasses. Place in refrigerator until set, about 2 hours. Cover; refrigerate until ready to serve.

### **To Prepare Caramelized Flakes Topping:**

Preheat oven to 275 degrees F.

Put 3/4 cup cornflake cereal in large bowl; crush lightly with your hands. In a small bowl; stir milk powder, sugar, and salt together; sprinkle over crushed cereal; add butter; toss over cereal evenly to coat. Spread on baking sheet lined with nonstick baking mat or parchment paper. Bake in 275-degree F oven for 15 to 16 minutes or golden brown. Watch carefully the last few minutes of baking as they bake quickly. Remove from oven; let cool completely.

Remove from pan; store in airtight container. Before using, you might want to crush into smaller pieces for an even layer over the top of desserts.

**Signature Recipe and Story** can be found on p. 211 and p.394 in *Signature Dishes That Matter*.

**Cook's Note:** We like to serve the Panna Cotta dessert topped with Mixed Fruit Compote.

The only problem with this recipe is what to do with those soggy milk cornflakes that are not used. Of course, we couldn't just eat all of them, so check out our recipe for Breakfast Flake Cakes.

**About the Recipe:** Do you remember that the best part of that cornflake breakfast was the last sip of the milk in the bottom of the bowl. Guess what? That very idea launched a successful business in New York. This recipe looks difficult, but it's easy to make. We even liked topping it with sweet berries for a real nostalgia trip back to those good-old-days.

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**Cook's Note:** Some recipes for this dessert serve them topped with a layer of mashed avocado, and then a layer of caramelized cornflakes. We added a little sugar and cinnamon to the avocado topping when we made that recipe. This is a variation of the Signature dish, you might enjoy.

**Optional Avocado Topping:**

- 1 ripe chilled avocado, halved, pitted; peeled
- 1/4 teaspoon lime juice
- Pinch salt
- 1 Tablespoon granulated sugar
- 1/8 teaspoon cinnamon or as desired
- 2 to 3 Tablespoons water, as needed

Place all ingredients in a bowl and beat with mixer on high speed until smooth; add water if needed to create a smooth puree. If desired, prepare puree in food processor. Taste and add sugar or cinnamon for flavor as desired.

Before serving dessert, carefully spread avocado topping over top of each dessert and sprinkle with prepared crushed caramelized cornflakes.