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Beet Panna Cotta and Meyer Lemon Mousse

46 Ratings

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Ingredients

Beet Panna Cotta

- ½ pound red beets, peeled, cut into ½" pieces
- 2 cups heavy cream
- ½ teaspoon kosher salt
- 1 teaspoon unflavored powdered gelatin
- 3 tablespoons honey
- ½ teaspoon vanilla extract

Meyer Lemon Mousse

- 1 tablespoon finely grated Meyer lemon zest
- ½ cup fresh Meyer lemon juice
- ½ cup (1 stick) chilled unsalted butter, cut into pieces, divided
- ½ cup sugar, divided
- 4 large egg yolks
- 1 large egg
- ½ cup chilled heavy cream

Special Equipment

- Six 8-ounce glasses or ramekins

Recipe Preparation

Beet panna cotta

- Bring beets, cream, and salt to a simmer over medium heat in a medium saucepan. Cover, reduce heat, and simmer very gently until beets are tender, 25–30 minutes. Let cool slightly.

- Meanwhile, combine gelatin and 2 Tbsp. cold water in a blender; let sit 5 minutes for gelatin to soften.
- Transfer beets and their cooking liquid to blender; add honey and vanilla and purée until smooth. Strain through a fine-mesh sieve into a large bowl; discard solids.
- Divide purée among glasses and chill until set, 3½–4 hours.
- **Do Ahead:** Panna cotta can be made 3 days ahead. Cover and keep chilled.

Meyer lemon mousse

- Bring lemon zest and juice, ¼ cup butter, and ¼ cup sugar to a simmer over medium heat in a medium saucepan, stirring to dissolve sugar. Remove from heat.
- Whisk egg yolks, egg, and remaining ¼ cup sugar in a small bowl until pale and thick, about 2 minutes. Whisking constantly, slowly pour hot lemon mixture into egg mixture. Transfer back to saucepan and cook over medium-low heat, whisking constantly, until curd is thickened and whisk leaves a trail, about 5 minutes. Remove from heat and add remaining ¼ cup butter, whisking until melted and curd is smooth.
- Transfer curd to a bowl and cover with plastic wrap, pressing directly onto surface. Chill until cold, at least 2 hours.
- When ready to serve, whisk cream in a small bowl to soft peaks and gently fold into curd. Spoon mousse over panna cotta.
- **Do Ahead:** Lemon curd can be made 3 days ahead. Cover and chill.

Nutritional Content

Calories (kcal) 650 Fat (g) 56 Saturated Fat (g) 34 Cholesterol (mg) 330
 Carbohydrates (g) 34 Dietary Fiber (g) 1 Total Sugars (g) 31 Protein (g) 6 Sodium
 (mg) 280

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