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Inverted Root Beer Float

For the Panna Cotta:

2 cups	Milk
2 cups	Heavy Cream
1 cup	Sugar
1 each	Vanilla Bean
Zest of one	Orange
2 each	Cinnamon Stick
1 bag	Chamomile Tea
½ ounce	Powdered Gelatin
2 ½ ounces	Very Cold Water
½ ounce	Vanilla Extract

- In small saucepan heat milk, cream, sugar, vanilla bean, orange zest, cinnamon stick, and teabag
- In a small bowl, combine powdered gelatin and cold water- stir to combine and let set for 3 minutes
- When milk mixture boils, remove from heat and strain through a fine mesh sieve
- Stir in the moist gelatin and vanilla extract
- Pour into martini glasses until halfway filled
- Chill until set, overnight if possible

For the Root Beer Granite

24 ounces	High Quality Root Beer
2 ounces	Dark Rum
1 ounce	Sugar
1 ounce	Water

- Gently heat root beer, rum, sugar, and water only until sugar dissolves
- Pour into a high-sided baking dish and place in freezer
- Gently stir mixture every 20 minutes until a slush-like consistency is reached
- As larger ice crystals form, ensure to break up large chunks to ensure a shaved-ice texture
- Portion into martini glasses half-filled with vanilla panna cotta