

CEREAL MILK PANNA COTTA

Prepared by: Kimi Nelson

Source: Momofuku Milk Bar

1 ½ gelatin sheets
1/2 recipe (1 ¼ cups) Cereal Milk (recipe follows)
1 ½ tablespoons tightly packed light brown sugar
¼ teaspoon kosher salt

Bloom the gelatin.

Warm a little bit of the cereal milk and whisk in the gelatin to dissolve. Whisk in the remaining cereal milk, brown sugar, and salt until everything is dissolved, being careful not to incorporate too much air into the mixture.

Put 4 small glasses on a flat, transportable surface. Pour the cereal milk mixture into the glasses, filling them equally. Transfer to the refrigerator to set for at least 3 hours, or overnight.

CEREAL MILK

2 ¾ cups cornflakes
3 ¾ cups cold milk
2 tablespoons tightly packed light brown sugar
¼ teaspoon kosher salt

Heat the oven to 300.

Spread the cornflakes on a parchment-lined sheet pan. Bake for 15 minutes, until lightly toasted. Cool completely.

Transfer the cooked cornflakes to a large pitcher. Pour the milk into the pitcher and stir vigorously. Let steep for 20 minutes at room temperature.

Strain the mixture through a fine-mesh sieve, collecting the milk in a medium bowl. The milk will drain off quickly at first, then become thicker and starchy toward the end of the straining process. Using the back of a ladle (or your hand), wring the milk out of the cornflakes, but do not force the mushy cornflakes through the sieve.

Whisk the brown sugar and salt into the milk until fully dissolved. Store in a clean pitcher or glass milk jug, refrigerated, for up to 1 week.

*You can substitute 2 cups of untoasted Fruity Pebbles instead of the cornflakes, crushing after measuring before steeping.

Kimi's Notes: I used Capn Crunch with Crunch Berries (not toasted) for the cereal. I could only find powdered gelatin and would put a bit more than my conversion called for. It was sort of runny. Would make again with more gelatin.