

# Art Recess: Edible Terrarium

## Ingredients

### Vanilla Panna Cotta

- 28 fl oz cream
- 4 fl oz milk
- ½ cup sugar
- 3-4 inch piece vanilla bean
- 3 ½ sheets gelatin, silver strength

### Chocolate Cookie Dough

- 3 oz butter, softened
- ½ cup sugar + 2 Tbsp
- ½ large egg, whisked
- ¼ tsp vanilla extract
- ¾ all purpose flour
- ¼ cup cocoa powder
- 2 Tbsp black cocoa powder
- ½ tsp baking powder
- Pinch of fine sea salt

## Directions

1. To begin the vanilla panna cotta, combine the cream, milk, sugar, and vanilla bean in a small pot. Scald the liquid and stir gently to dissolve the sugar.
2. Place the gelatin sheets in a bowl of ice water until they soften. Gather up the hydrated sheets in your hands and squeeze out the excess water. Place the gelatin in the warm liquid and stir to dissolve.
3. Strain the entire mixture through a fine meshed sieve. Chill it over an ice bath, stirring occasionally, until it's thickened and the vanilla bean remains suspended in the custard without falling to the bottom.
4. Pour the custard into your desired containers and chill for 4-6 hours, preferably overnight.
5. To begin the chocolate cookie dough, in a medium bowl combine the softened butter,

both cocoa powders, baking powder, salt, and sugar. Mix until combined.

6. Add the egg and vanilla and mix until combined. Then add the flour and mix to combine.
7. Transfer the dough to a baking sheet, lined with parchment paper, and press the dough flat, about one quarter to a half inch thick. Bake for 15 to 20 minutes at 325 degrees.
8. Allow the cookie dough to cool to room temperature. Finely chop the chocolate cookie dough by hand or grind it to a fine powder with a food processor.
9. To plate the terrariums, remove the panna cotta from the refrigerator and top it with the cocoa crumbs to mimic a garden pathway. Add herbs and edible flowers that interest you the most with as little or more as you would like. Gather herbs and flowers from a garden, grocery store, or by taking a foraging adventure! Choose options that you like that pair well with your base flavor. This version includes chocolate and strawberry mint, lemon balm, and fennel fronds.

*Recipe by Summer Wright. Special thanks to Vicia.*