

So Weird It Works

Beef panna cotta might sound strange, but it makes sense: Sweet vegetables lend themselves to desserts, and panna cotta can serve as a blank canvas for pretty much any flavor—savory included. Meet a few more custard-friendly veg.



SWEET CORN

To intensify the corn flavor of his corn panna cotta at The Hunn in Bentonville, AR, chef Matt McClure removes the kernels, steeps the cobs in cream, and then mashes the kernels and cream,



SWEET POTATOES

The sweet potato panna cotta with toasted pumpkin-spice marshmallows at Press in St. Helena, CA, is a lighter take on another classic veggie dessert: sweet potato pie.



PEAS

At Cypress Restaurant in Charleston, SC, pastry chef Andrea Upchurch plays on the Indian flavors of curried pea panna cotta with tamarind-chile puree, yogurt cilantro cream, and roasted garlic.



PARSNIPS

"Overwintered parsnips are a perfect sweet-starchy ingredient," says Justin Walker of Earth at Hidden Pond in Kennebunkport, ME, who serves a parsnip panna cotta with pickled cranberries.