Buttermilk Panna Cotta with Cara Cara Orange Gastrique

8oz Heavy Cream

8oz Buttermilk

2oz Sugar

1ea vanilla bean

3ea sheets gelatin

1ea cara cara orange (supremes)

8oz orange juice

1oz champagne vinegar

1oz sugar

1. Reduce orange juice, vinegar and 1oz sugar down to a syrup. (2oz)
2. Heat heavy cream, sugar, and vanilla bean to a simmer. Remove from heat and let steep for 30 minutes.
3. Soak gelatin sheets in cool water for 5 minutes. Once pliable squeeze all water out and add to the warm cream mixture. Stir to dissolve.
4. Strain the cream mixture into the buttermilk, stir to incorporate.
5. Pour mixture into 4 4oz dishes or 2 8oz dishes and cool for at least 1 hour.
6. Serve with the orange segments and the cooled gastrique.