Apricot Vanilla Almond Crown

One apricot-vanilla almond crown, about 3¾ cups (900 ml); 6 modest dessert portions · Active 40 min · Total 11 hr

Ingredients

• 1½ cups ready-to-eat canned apricot halves AFTER draining (240 g), packed in juice

• 1 cup thick plain pasteurized Greek-style yogurt (240 g), kept cold

• 2 standard ¼-ounce envelopes unflavored powdered gelatin (14 g total), of specified setting strength

• 6 tablespoons cold drinking water (90 ml)

• ½ cup pasteurized whole milk (120 ml)

• ½ cup pasteurized heavy cream (120 ml), kept cold

• 2 tablespoons plus 1 teaspoon granulated sugar (30 g)

• 1 teaspoon vanilla extract (5 ml)

• ⅓ cup commercially ready-to-eat thin sliced almonds (25 g), checked for hard fragments and broken smaller if large

• ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Set out

Blender for cold fruit/dairy, Sieve, Small saucepan, Mixing bowl and whisk, Spatula, Scale and measuring jug, Metal ring mold of at least 1¼-liter capacity, Paper towel, Food thermometer, Cold platter, Refrigerator

Allergens

Milk, Tree nuts (almond). Check labels and substitutions.

Make it

1. Drain apricots, weigh 240 g and blend with cold yogurt until smooth. Keep cold. Check mold capacity, dry and oil lightly. Bloom gelatin over 90 ml cold water in saucepan 5–10 minutes.

2. Add milk and sugar and warm gently while stirring until dissolved, about 120–140°F (50–60°C); remove before boiling. Gradually whisk in cold cream. Temper with 3 tablespoons cold fruit-yogurt base, then once smooth and lukewarm whisk back into remaining cold base with vanilla.

3. Refrigerate 15–30 minutes until lightly thickened, stirring gently. Fold in checked small almond pieces. Spoon into ring with at least ½ inch (1.25 cm) headroom; refrigerate excess separately. Cover and refrigerate at 40°F (4°C) or below at least 8 hours until firm.

4. Allow 11 hours total. For unmolding, set a cold plate beside the refrigerator. Dip only the outside of the metal mold in warm, not hot, water, about 100°F (38°C), for 5–8 seconds without letting water touch food. Dry the outside, loosen just the upper edge with a clean fingertip and invert onto the plate. If stuck, repeat a brief dip rather than shaking violently. Refrigerate again immediately if not serving now. Cut 6 modest dessert portions and serve plain.

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Gelatin starting strength

Use food-grade unflavored powdered gelatin with a manufacturer benchmark of 7 g for about 2 cups (500 ml) plain liquid. Weigh the stated grams: envelope sizes and powder density vary. A flavored dessert packet, collagen peptides, sheet gelatin or agar is not an equal substitute.

Cold service

This is an original retro-inspired recipe, not a recovered 1960s formula. Gelatin is animal-derived; the vegetable ingredients do not make the dish vegetarian. A reliable refrigerator and the stated earlier ingredient deadlines are essential.

Ingredient labels

Read dairy, canned fruit, nut, extract and gelatin labels; the pistachio variation changes the tree nut.

A useful detail

Water, milk and cream total 330 ml, with 240 g apricot, 240 g yogurt, 30 g sugar and 25 g almonds. Fourteen grams gelatin supports roughly 900 ml. Canned juice is excluded and almonds are distributed inside.

Keep it well

Keep covered at 40°F (4°C) or below. Use within 2 days of assembly or the earliest ingredient deadline, whichever comes first. Include the overnight setting period in that limit. Keep total unrefrigerated preparation and serving below 2 hours, or 1 hour above 90°F (32°C). Chill slices promptly after service; discard food exceeding those limits. Do not freeze; freezing damages the gel and releases water.