



## **PANNA COTTA**

### **Serves**

Serves: 4 small ramekins

### **Ingredients**

1/2 CUP HEAVY CREAM  
1 CUP HALF & HALF  
1 ENVELOPE OF UNFLAVORED GELATIN  
1 TSP VANILLA EXTRACT  
1/2 TSP LEMON PEEL  
2 TBS ROOM TEMP WATER  
2 TBS GRANULATED SUGAR  
CHOCOLATE SAUCE  
BUTTERSCOTCH  
4 SMALL RAMEKINS

### **Preparation Instructions**

Place water in a small bowl and add the gelatin, set aside to soften. In a small saucepan, add the heavy cream, half & half, lemon zest and sugar, bring to a simmer over medium heat. Turn off the heat and add the gelatin mixture making sure there are no lumps and it is dissolved well.

Whisk for a couple of minutes or until the gelatin melts. Strain the mixture with a metal strainer or chinois, then add the vanilla extract, stir.

Divide the mixture between four small ramekins or three large ones.

Cover and refrigerate for four hours or overnight.

Take out of the fridge and with a small knife gently loosen the Panna Cotta from the ramekin and turn up side down on the presentation plate.

Drizzle some chocolate sauce, butterscotch sauce and garnish with a fresh strawberry fanned out. Dust with powdered sugar and serve.

OPTIONAL: Fresh raspberries, blueberries, black berries can also be added.