

Lemon Panna Cotta

Serves 6

1 envelope unflavored gelatin
1-1/3 cups half-and-half cream
2 cups heavy whipping cream
1/3 cup honey
1 teaspoon grated lemon peel
1 cups sugar
Dash salt



In a small saucepan, sprinkle gelatin over half-and-half; let stand for 1 minute. Heat over low heat, stirring until gelatin is completely dissolved. Stir in the whipping cream, honey, lemon peel, sugar, and salt. Cook and stir until blended. Pour into seven 6-oz. ramekins or custard cups. Cover and refrigerate for at least 5 hours or until set. Serve with fresh berries.

“These egg less custards are a great refreshing dessert. Garnish with fresh seasonal berries or fruit, for a creamy dessert everyone is sure to love.”