
Lemon Panna Cotta

Servings: 8

From the Kitchen of Brett Broussard

3 cups heavy cream

6 tablespoons sugar

2 tablespoons lemon zest (zest of two lemons)

2 teaspoons gelatin powder

Place cream, lemon zest, sugar in a saucepan over medium heat. Bring to a simmer, turn off heat and let steep for 6-8 minutes. Add powdered gelatin and whisk on low heat to warm the mixture and dissolve the gelatin. Do not let it simmer. Strain the mixture through a fine sieve, then pour into individual portions. Cover with plastic and refrigerate until set, about one hour. Makes 1/3 cup portions.
