

# open kitchen

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## Lemon Panna Cotta

Yield: 6 regular servings or 10-12 mini 2-oz cups

### Ingredients

3 tablespoons freshly squeezed lemon juice

1 (.25 ounce) package powdered gelatin (such as Knox®)

3 cups heavy cream\*

1/2 cup white sugar

3 tablespoons fresh lemon zest, divided

1 tablespoon limoncello

### Method

1. Place lemon juice in a small bowl and sprinkle the unflavored gelatin over it. Let stand for about 15 minutes until gelatin softens.
2. Combine heavy cream, sugar, and 2 tablespoons lemon zest in a saucepan over medium-low heat; bring to a simmer. Whisk in gelatin mixture until dissolved. Remove from heat and stir in limoncello.
3. Strain the cream mixture into a medium bowl and divide evenly among small glass bowls or ramekins.
4. Place uncovered panna cottas into the refrigerator until set, at least 4 hours. If time permits, cover the bowls with plastic wrap and chill overnight.
5. Garnish with remaining lemon zest before serving.

### \*Note

It's important that you use heavy cream with this recipe because the lemon juice will curdle regular milk!