



Citrus Lavender Panna Cotta with Strawberries & Blueberries

Ingredients

FOR THE PANNA COTTA:

1 ¼ cups heavy cream

¾ cup milk

½ each vanilla bean

1 tablespoon lemon zest

2 teaspoons unflavored gelatin powder

6 tablespoons lemon juice

½ cup sugar

¼ cup sour cream

2 tablespoons lavender leaves, chopped

FOR THE GARNISH:

¼ cup blueberries, washed and dried

¼ cup raspberries, washed and dried

Directions

FOR THE PANNA COTTA - Lightly spray eight ¾ cup ramekins with nonstick cooking spray and set aside.

In a medium saucepan, combine the cream and milk.

Scrape the seeds from the vanilla bean into the saucepan. Bring to a simmer over medium heat.

Remove from the heat, add the lemon zest and one tablespoon of the lavender.

Cover and let milk mixture steep for 30 minutes. Strain mixture through a fine sieve and discard solids. Return the mixture to the saucepan.

Combine the lemon juice and gelatin in a small bowl and let stand until the gelatin softens, about 10 minutes. Add the gelatin mixture and the sugar to the cream mixture in the saucepan.

Over low heat, stir until the gelatin and sugar are dissolved, about 2 minutes. Remove from the heat and whisk in the sour cream and the rest of the lavender.

Carefully divide the mixture evenly among the prepared ramekins. Allow to cool to room temperature then cover with plastic wrap and refrigerate until thoroughly set, at least 8 hours or overnight.

Place one panna cotta in the center of plate. Place blueberries on top of panna cotta. Garnish plate with raspberries.