

# CHEF JILL'S LEMON OR ESPRESSO PANNA COTTA

SERVES 8

**5 cups heavy cream**

**1/2 cup cane sugar**

**3/4 cup fresh lemon juice or espresso**

**6 gelatin sheets**

**Lemon Garnish:** fresh vanilla whipped cream, fresh raspberries or mint

**Espresso Garnish:** fresh vanilla or chocolate whipped cream, cookie, biscotti or chocolate covered espresso beans

In a medium sauce pan over medium heat, warm the heavy cream, cane sugar and fresh lemon juice or espresso, stirring until sugar is completely melted. Add gelatin sheets to the warm liquid until gelatin is completely melted and mixed in well. Pour into preferred glass or mold and chill overnight. Serve with fresh vanilla or chocolate whipped cream and garnish of your choice.

