

Lemon Panna Cotta
Serves 6

2 pts whipping cream
3 lemons
1 cup white sugar

Grate the zest from the lemons, being careful not to include any of the bitter white pith. Squeeze the lemons, add the zest to the juice, and set aside.

Pour the cream into a heavy-bottomed pot, stir in the sugar, and bring to a boil, stirring constantly and scraping the spoon across the bottom of the pot, for about 2 minutes. Remove from the heat and, still stirring, add the lemon juice and zest. Pour into ramekins or small bowls, cool, and leave the set in the refrigerator for at least 4 hours.

From Ruth Reichl, *My Kitchen Year*, Random House, 2015