

**INGREDIENTS**

- 20 ounces heavy cream
- 10 ounces half and half
- 8 ounces fine granulated sugar
- 1 vanilla bean
- 6 sheets gelatin

**PANNA COTTA***translation (cooked cream)*

A light summer dessert, no hot oven necessary!

1. Add heavy cream, half and half, and sugar to a saucepan and bring to a boil.
2. Remove from heat, split the vanilla bean and scrape contents into the scalded cream.
3. Cool a bit and add re-hydrated gelatin sheets into the sugar-cream mixture; stir until dissolved.
4. Pour mixture into eight 6-ounce cups, filling each with approximately 4-ounces.
5. Refrigerate overnight, or until chilled.
6. Invert onto a plate and serve with fruit puree, berries and fresh mint.