

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite recipes:



Panna Cotta

2 tablespoons water
1 1/4 teaspoons unflavored gelatin
2 cups whipping cream
1 1/4 cups plain goat's-milk or whole-milk yogurt
1 teaspoon vanilla extract
1/2 cup sugar

Pour 2 tablespoons water into small bowl. Sprinkle gelatin over water. Let stand until softened, about 15 minutes. Whisk 1 cup cream, yogurt, and vanilla in large bowl to blend. Heat remaining 1 cup cream and 1/2 cup sugar in small saucepan over medium heat, stirring until sugar dissolves and cream comes to simmer. Remove from heat. Add gelatin mixture, stirring to dissolve gelatin. Mix hot cream-gelatin mixture into yogurt mixture in bowl. Divide mixture among six 3/4-cup ramekins, using about 1/2 cup for each. Refrigerate desserts uncovered until cold, then cover and refrigerate overnight.

To turn out, dip ramekin to lip in hot water for about 20 seconds. Place a plate face down on top of the ramekin, invert, and, with fingers beneath the plate and thumbs holding the ramekin in place, and shake to loosen.

Serve with fresh berries, a sauce of lightly sweetened puree'd and strained raspberries or strawberries, stewed dried fruit, roasted peaches – your choice.

