

## LEMON PANNA COTTA WITH CARAMELIZED MANGO

### INGREDIENTS

5 tablespoons lemon juice  
2 teaspoons powdered unflavored gelatin  
1 cup whole milk  
1 cup heavy cream  
1/2 cup sugar  
2 tablespoons lemon zest  
1 cup plain non-fat yogurt  
1 tsp vanilla extract  
1 cup diced fresh mango  
3-4 tablespoons coarse sugar

You will also need: a kitchen torch to caramelize the sugar on the mango

### DIRECTIONS

Sprinkle the powdered gelatin over the lemon juice and let sit for ten minutes until softened. Combine the milk and cream in a saucepan and heat until warm. When the gelatin is softened, stir it into the milk with the sugar and stir over low heat until dissolved. Remove from heat and stir in the lemon peel, yogurt, and vanilla extract until smooth. Pour into serving glasses (only half of 3/4 way) and refrigerate.

Distribute the diced mango over each serving glass. Sprinkle with a bit of the coarse sugar, and using a kitchen torch, melt the sugar gently onto the top of each dessert. It will turn slightly burned and make a hard crust. Serve immediately.