

# Panna cotta

## Ingredients

- 1 cup whole milk
- 2 cups (1 lb) sour cream
- Unflavored gelatin [1 packet =  $\frac{1}{4}$  oz ]
- 2 Tbls Sugar

Mix sour cream, milk and sugar in sauce pan. Bring to a gentle boil on medium heat, while stirring. Remove from heat and add gelatin.

Pour into low container such as individual tins, or pie pan. Place in refrigerator for at least 2 hours prior to serving.

Top with caramel sauce, or fruit sauce and serve.