

Limuncello Panna Cotta

$\frac{3}{4}$ cup milk
Zest of 1 lemon grated
 $1\frac{1}{2}$ cups heavy cream
2-inch piece of vanilla bean
 $1\frac{3}{4}$ teaspoons gelatin

$\frac{1}{2}$ cup confectioners' sugar
4 tablespoons Limuncello
12 ounces blueberries
About $\frac{1}{3}$ cup sugar

Split the top of a vanilla bean lengthwise, and open it to allow the seeds to be exposed.

In a small pan, stir together the milk, the grated lemon zest, the opened vanilla bean, and $\frac{3}{4}$ cup of the heavy cream. Simmer gently over low heat for 10 minutes.

Remove the mixture from the heat, and evenly spread the gelatin over it. Let this mixture rest for about 2 minutes. Stir the mixture until the gelatin is completely dissolved. Allow it to cool for 5 minutes, then pour it into a bowl, and place it in the refrigerator. Stir the mixture occasionally for about 15-25 minutes until it begins to thicken and coats the back of a wooden spoon. Do not allow the mixture to set.

In the meantime, in another small bowl sift the confectioners' sugar into the remaining $\frac{3}{4}$ cup of heavy cream. Add 2 tablespoons of Limuncello liqueur. Whisk the mixture until it is very smooth.

Remove the gelatin mixture from the refrigerator, and whisk in the Limuncello-cream mixture. Strain the mixture through a fine sieve into a large measuring cup. Pour the mixture into four $\frac{1}{2}$ -cup dessert glasses or ramekins. Cover each with plastic wrap, and refrigerate for a few hours or overnight until set.

To the washed blueberries, add the 2 remaining tablespoons of Limuncello and about $\frac{1}{3}$ cup of granulated sugar, depending on the tartness of the berries. Stir thoroughly until the sugar is dissolved, taste for sweetness, and refrigerate until serving time.

To serve, use a slotted spoon to place a layer of drained blueberries over the panna cotta.