

## Almond Panna Cotta

Serves 4 to 6

*Time required: About 30 minutes, plus 4 hours or more for chilling*

This light dessert always impresses! If you really want to fancy it up, puree a cup of blueberries, spoon an equal portion of the puree on each serving plate, then garnish with whole berries and a mint leaf.

- 1 cup unsweetened organic almond milk
- 1 cup organic heavy cream from grass-fed cows, divided
- 1½ teaspoons unflavored gelatin
- 1 tablespoon granulated organic stevia
- 1 teaspoon pure organic almond extract
- ½ cup organic blueberries
- 4-6 organic mint leaves

## BREAKING THE SPELL

bit of the stevia at a time and taste after each addition. The beverage should be quite gingery and tart.

When ready to serve, fill a large pitcher with ice and pour the gingerade over it. If desired, place a mint sprig in each glass as you serve.