



# Buttermilk Honey Panna Cotta

EASY • 25 MINS

Spoon into soft honey goodness with these delicate panna cottas. A dish that might seem intimidating – but is easier than it looks! Whip up a batch for a special events and top it using seasonal fruit to delight guests with each creamy mouthful.



**SKILL LEVEL**  
Easy

**PREP TIME**  
5 mins

**COOKING TIME**  
20 mins

**SERVINGS**  
6

## Ingredients

- 2½ tsp gelatine powder
- 350ml (1½ cups) buttermilk

## Method

1. Spray 6 (175ml) ramekins with oil.

Visit [capilanothoney.com.au](https://capilanothoney.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](#) & [@capilanothoney](#) on Instagram or Facebook and you could be featured on our page!



- 350ml (1½ cups) cream
- 180g (½ cup) **Capilano Aussie Bush Honey**, plus extra to drizzle
- 1 tsp vanilla extract
- Flaked almonds, to garnish
- Cooking oil, for greasing.

Used in this recipe



### Aussie Bush Honey

Travel to Australia's native bushlands, where amongst the call of Kookaburras and Koalas grow trees such as Stringybark, Ironbark, Yellow Box, and Gum that our bees forage to create this uniquely Australian honey.

#### Buttery, Silky and Bold

Comfort at its finest! With a rich buttery flavour, our Bush Honey is a dream for home made crumpets and lashing of butter. The fruity, floral notes of this honey will linger in the perfect honey and vanilla milkshake, and it will sit deliciously atop a stack of banana pancakes or waffles!

#### Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

## Method

2. In a small bowl, combine gelatine powder with 3 tbsp cold water. Set aside.
3. In a saucepan on medium, heat buttermilk, cream, honey, and vanilla, stirring occasionally. Remove when simmering.
4. Heat gelatine and water mixture in microwave for 15 seconds. Stir until well combined.
5. Whisk gelatine into hot milk and cream mixture. Cool for 15 minutes then pour evenly into ramekins. Set aside on benchtop to cool completely then refrigerate for 4 hours, or overnight.
6. To serve: dip ramekins into hot water then invert onto plates. Drizzle with honey and scatter with flaked almonds to serve.
7. Storage instructions: The panna cotta can be made and stored in the fridge overnight in their ramekins. The gelatine will continue to strengthen as it sits so we would not advise leaving longer.

Visit [capilano.com.au](https://capilano.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](#) & [@capilano](#) on Instagram or Facebook and you could be featured on our page!