# 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 | PREP TIME | COOKING TIME | SERVINGS |
|---|---|---|---|
| Easy | 5 mins | 20 mins | 6 |

## Ingredients

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

## Method

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

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

## 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.

Used in this recipe




### Organic Raw Honey

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste
Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic
This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory recipes. Learn more about how to swap Capilano for sugar in your recipes here.

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