



panna cotta with chocolate hazelnut sauce & raspberries

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 C milk - 1 T unflavored powdered gelatin - 3 C cream - 1/3 C honey - 1 T sugar - Pinch salt - assorted berries (raspberries, in my case) - 1/4 t pure vanilla extract (optional)

Instructions

In a bowl combine the milk and gelatin. Let it stand for 3-5 mins until the gelatin softens. Pour the milk mixture into a sauce pan and stir over medium heat. Do not let it come up to a boil. Add cream, honey, sugar, salt ***& vanilla until completely dissolved and heated through. Pour into custard cups/molds or wine glasses. Let it set and chill in the fridge for at least 6 hours. Put some chocolate sauce on the serving plate. Unmold the panna cotta and place on top of the sauce. Garnish with the fresh berries.