



Honey Panna Cotta

- 1 Pour the milk into a small bowl and sprinkle the gelatin over it. Set aside (without stirring) to let the gelatin soften, 5 to 10 minutes.
- 2 Meanwhile, in a small saucepan, heat the cream, honey, and salt until steaming hot, stirring from time to time. Off the heat, add the milk and gelatin and stir well to dissolve the gelatin. Set the bowl in a large bowl of water and ice cubes and stir frequently until the mixture thickens and registers 50 degrees Fahrenheit on an instant-read thermometer.
- 3 Divide the mixture evenly among the glasses or ramekins. Cover with plastic wrap and chill for at least several hours or overnight.
- 4 Serve the panna cotta in the glasses or ramekins or wrap each ramekin briefly in a wrung-out hot wet towel and unmold the panna cotta onto dessert plates.

Note: You can substitute 3 leaves of sheet gelatin for the granulated gelatin. Soak the leaves in the cold milk to soften them, then fish the softened sheets from the milk and stir them into the hot cream until dissolved. Stir in the milk and proceed as directed.

INGREDIENTS

- 1 1/4 Cup Whole milk
- 2 1/2 Tsp Unflavored gelatin
- 3 Cups cloves of garlic, minced
- 2 Tbsp Heavy cream
- 1/3 Cup Honey (plus extra for drizzling)
- 1/4 Tsp Salt

EQUIPMENT

- Instant read thermometer
- 6 Wide margarita glasses or 6-oz. ramekins