

Honey peach panna cotta



Recipe Makes: 4 servings
Prep Time: 10 minutes
Refrigeration Time: 3 hours
Cooking Time: 3 minutes

Ingredients

1 pkg (7 g) unflavoured gelatin
2 cups (500 ml) milk, divided.
Pinch of salt
2 tbsp (25 ml) liquid honey
1 tsp (5 ml) vanilla extract
1 can (398 mL) sliced peaches in juice.
Ground cinnamon

Instructions

In a bowl, sprinkle gelatin over 125 mL of milk; let stand for 5 minutes to soften.
In a small saucepan, heat remaining milk over medium heat, stirring often, just until steaming.

Add gelatin mixture, reduce heat to low and heat, stirring, for about 1 minute, or until gelatin is dissolved. Pour into a large measuring cup or bowl; stir in salt, honey and vanilla and let cool to room temperature.

Drain peaches, reserving 1 tbsp (15 mL) of the juice. Measure 3/4 cup (175 mL) of the peach slices: cover and refrigerate remaining peaches for garnish.

In a tall cup using a blender purée 3/4 cup (175 mL) peaches and reserved juice until smooth (you should have about 2/3 cup / 150 mL purée). Stir into cooled milk mixture.

Pour into four 3/4-cup (175 mL) ramekins or other bowls. Cover ramekins and refrigerate for at least 3 hours, until set. Garnish with sliced peaches and sprinkle with cinnamon. Enjoy!