

HAZELNUT HONEY PANNA COTTA

SERVES: 6

INGREDIENTS

2 cups heavy cream
1/2 cup whole hazelnuts
1/4 cup honey
2 teaspoons unflavored gelatin
1/4 cup cold water
1 teaspoon vanilla extract
Candied hazelnuts for garnish

For Caramel Sauce:

1/2 cup granulated sugar
1/4 cup water
1/4 cup heavy cream
2 tablespoons butter

METHOD

1. Toast hazelnuts in a dry skillet until fragrant. In a saucepan, combine cream, toasted hazelnuts, and honey. Heat mixture until just before boiling, then remove from heat.
2. Let steep for 30 minutes, then strain out hazelnuts.
3. Sprinkle gelatin over cold water in a small bowl. Let gelatin bloom for 5 minutes.
4. Reheat infused cream until warm. Whisk bloomed gelatin into warm cream until dissolved. Stir in vanilla extract. Pour into six individual serving glasses.
5. Refrigerate for at least 4 hours until set.
6. For caramel sauce, combine sugar and water in a pan. Cook without stirring until amber colored. Carefully whisk in cream and butter. Let sauce cool slightly.
7. Before serving, drizzle panna cotta with caramel sauce.
8. Garnish with candied hazelnuts.