

HAZELNUT LAVENDER PANNA COTTA

SERVES: 6

INGREDIENTS

2 cups heavy cream
1/2 cup whole hazelnuts
1/4 cup honey
2 tablespoons dried lavender buds
2 teaspoons gelatin powder
1/4 cup cold water
1 teaspoon vanilla extract

Hazelnut Caramel Sauce:

1/2 cup granulated sugar
1/4 cup water
1/4 cup heavy cream
1/4 cup chopped hazelnuts

METHOD

1. Toast whole hazelnuts in a dry skillet until fragrant, about 5-7 minutes.
2. In a saucepan, combine cream, toasted hazelnuts, honey, and lavender buds.
3. Heat mixture over medium-low, bringing just to a simmer.
4. Remove from heat and let steep for 30 minutes.
5. Strain cream mixture, discarding solids.
6. In a small bowl, sprinkle gelatin over cold water and let sit for 5 minutes.
7. Reheat infused cream until just warm.
8. Whisk gelatin mixture into warm cream until completely dissolved. Stir in vanilla extract.
9. Pour into six individual ramekins or glasses.
10. Refrigerate for at least 4 hours or overnight until set.
11. For caramel sauce, combine sugar and water in a saucepan. Cook without stirring until sugar turns amber, about 8-10 minutes. Carefully whisk in heavy cream and chopped hazelnuts. Let sauce cool slightly.
12. Before serving, drizzle panna cotta with hazelnut caramel sauce.