



PREP: 15 min +  
chilling  
COOK:  
SERVES: 6

## Honey Pannacotta with Pistachios

Pannacotta is such an easy dessert to put together, and yet looks so elegant and tastes so perfect! This simple, honeyed version with Jel-it-in is one of our favourites.

### Ingredients

1 1/2 cups (275ml) whole milk  
1/2 cup (125ml) heavy cream  
1 sachet Queen Jel-it-in  
1 tbsp sugar  
2 tbsp honey  
crumbled pistachio and extra honey, to serve

### Method

#### STEP 1

Lightly oil 6 ramekins of dariole moulds.

#### STEP 2

Dissolve Queen Jel-it-in in the milk and then pour it into a saucepan. Add the rest of the ingredients and heat, stirring, until the mixture starts to bubble.

#### STEP 3

Divide the mixture between moulds and leave to come to room temperature. Chill for at least 3 hours.

#### STEP 4

Invert panna cotta onto plates and serve topped with crumbled nuts and a drizzle of honey.

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