



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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