



PANNA COTTA



What's in it?

- 80ml of Skim Milk
- 7g of Unflavoured Gelatin
- 590ml of Thickened Cream
- 50g of Bondi Chai Vanilla Honey
- 50g of White Sugar
- 6ml of Vanilla Extract

How does it go together?

1. Pour the milk into a small bowl and stir in the gelatin powder. Set aside.
2. In a saucepan, stir together the heavy cream, Bondi Chai Vanilla Honey powder and sugar over a medium heat.
3. Bring to a boil, watching carefully as the cream will quickly rise to the top of the pan.
4. Pour the gelatin and milk into the cream, stirring until completely dissolved.
5. Cook for one minute, stirring constantly.
6. Remove from heat, stir in the vanilla and pour into 6 individual ramekin dishes.
7. Leave the ramekins to cool completely, uncovered, at room temperature.
8. When cool, cover with plastic wrap, and refrigerate for at least 4 hours.
9. Garnish as preferred before serving.