



# THURSDAY COTTAGE

HANDMADE

## ‘Honey and Rose’ Yoghurt Panna Cotta

Floral and delicately flavoured, our fabulous Acacia Honey is the bees knees to sweeten creamy Panna Cotta. Serve chilled with fresh summer berries for a simply delicious and gorgeous pud.

Serves 4

- 150ml creamy milk
- 2 teaspoons rosewater
- 100g Thursday Cottage ‘Acacia’ honey
- 3 gelatin leaves
- 500ml Greek yoghurt



Place the milk, the rosewater and the honey in a small saucepan. Heat over a gentle heat to simmering point. Remove from heat.

Meanwhile, soak the gelatine in cold water for 4-5 minutes until it is soft and floppy, then squeeze to remove excess water. Stir into the hot milk until dissolved. Leave to cool to room temperature. Once cool, beat in the Greek yoghurt until the mixture is thick and creamy. Pour into 4 individual ramekin or moulds and pop in the fridge for about 4 hours until set.

To turn out, dip the moulds in hot water for a second or two. Then turn upside down on a serving plate and give it a little shake to release from the mould.

Full honey range available at [www.thursday-cottage.com](http://www.thursday-cottage.com)