



## **Honey Coconut Panna Cotta Cream**

*Gorgeous to serve with fresh fruit and comb honey bits*

3 cups cold coconut milk

1 (1/4 oz.) packet unflavored gelatin (see note)

1 vanilla bean split

1/2 cup granulated sugar

1/2 cup orange blossom honey

2 to 3 drops lemon juice

1 teaspoon water

Garnish with mixed blueberries, blackberries, red raspberries and comb honey bits before serving

Pour the cold milk into a pot and sprinkle the gelatin over the surface of the milk. Let stand for five to ten minutes. Scrape the vanilla seeds into the milk and add the whole vanilla bean and sugar. Bring to a boil; remove from heat; set aside to steep.

Place honey, lemon juice, and water in small heavy bottomed saucepot. Over medium heat cook mixture to form small bubbles around edges; reduce heat to low or simmer. Cook for 5 minutes or until rich amber color develops. Remove from heat; set aside.

Remove vanilla bean from coconut mixture. Slowly mix in honey mixture. Pour into medium sized bowl for shared dessert serving or into about 8 individual ramekins. Chill in refrigerator overnight or until firm. Garnish the top with mixed berries and comb honey bits. Serves 8.

**Cook's Note:** If you want your dessert to have a firmer gelatin, use 1-1/2 to 2 packets of unflavored gelatin with the cream. We were surprised how delicious those comb honey bits are. Just buy a package of comb honey; open it up; and break off or spoon little bits of it over the chilled dessert.

**Recipe Inspired by:**

<https://www.georgesatthecove.com/blog/recipe-burnt-honey-and-vanilla-bean-panna-cotta>

**About the Recipe:** This dessert, a creamy cousin of panna cotta, features a delicious caramel honey and vanilla bean flavor that tastes a little like a sweet toasted marshmallow. Adding the fresh berries with cream is always something special but the comb honey pieces adds an elegant touch.

