

# Ferraro's Cucina

## Panna Cotta with Fresh Berries

### Ingredients

1 cup **Whole Milk**

1 tablespoon

**Unflavored Powdered Gelatin**

3 cups **Whipping Cream**

1/3 cup **Honey**

1 tablespoon **Sugar**

Pinch **Salt**

2 cups **Assorted Fresh Berries**

Serves **6**



### Preparation

- Place the milk in a small bowl. Sprinkle the gelatin over. Let stand for 3 to 5 minutes to soften the gelatin.
- Pour milk mixture into a heavy saucepan and stir over medium heat just until the gelatin dissolves but the milk does not boil, about 5 minutes. Add the cream, honey, sugar, and salt. Stir until the sugar dissolves, 5 to 7 minutes.
- Remove from the heat. Pour into 6 wine glasses so that they are 1/2 full. Cool slightly. Refrigerate until set, at least 6 hours.
- Spoon the berries over the panna cotta and serve.

