



Telaya Honey Panna Cotta
Chef Ali Hunziker suggested pairing with Telaya 2018 Chardonnay

Ingredients:

- ¼ oz Gelatin, granulated
- ¼ cup Water
- 2 cups Heavy Cream
- ¾ cup Sugar
- ¼ cup Honey
- ¼ tsp Salt
- 15 fl oz Buttermilk
- Fresh Berries

Directions:

Sprinkle the gelatin over the water in an even layer to bloom.

Combine the cream, sugar, honey and salt in a saucepan and heat, stirring, over medium heat to dissolve the sugar; make sure the mixture does not simmer. Remove from the heat.

Add gelatin to the cream mixture, blending well. Let the mixture cool until it is slightly warm to touch and stir in the buttermilk.

Pour into dishes. Cover tightly and refrigerate for several hours or until set. Garnish with fresh berries (blueberries being my choice).