

## **Panna Cotta with Berries**

**Prep time:** 5 minutes

**Cook time:** 12 minutes

**Servings:** 6

### **Ingredients:**

- \*1 c. whole organic milk
- \*1 tbsp. unflavored powdered gelatin
- \*3 c. organic whipping cream
- \*1/3 c. honey
- \*1 tbsp. natural cane sugar
- \*2 c. assorted fresh organic berries

### **Directions:**

1. Place the milk in a heavy, small saucepan.
2. Sprinkle the gelatin over and let it stand for 5 minutes to soften.
3. Stir over medium heat just until the gelatin dissolves but the milk does not boil, about 5 minutes.
4. Add the cream, honey, and sugar and stir until the sugar dissolves, about 2 minutes.
5. Remove from the heat and let cool slightly.
6. Pour the cream mixture into 6 wine glasses, dividing equally.
7. Cover and refrigerate until set, at least 6 hours.
8. Spoon the fresh berries atop the panna cotta and serve.