

# Dairy Free Panna Cotta

Makes 6 servings

The original recipe is from Food & Wine. I use almond milk, zero sugar Hershey's dark chocolate and Michigan tart cherry preserves to make this dessert unique.

I use Baker's vanilla instead of vanilla beans ever since I read an article in Cook's Illustrated in which they

reported a taste test where it beat all the others including real vanilla beans.



## Ingredients:

- 3 cups of hazelnut cocoa milk ([Link](#))
- 2 tsp. unflavored gelatin
- 1/3 cup sugar
- 2 Tbsp. honey
- 1 tsp. Baker's vanilla extract
- Pinch of salt
- 8 toasted hazelnuts
- 1/4 cup tart cherry preserves

## Equipment:

- Whisk
- Six 1/2 cup (4 oz.) ramekins
- Pastry brush or spray oil



## Panna Cotta

<input checked="" type="checkbox"/>	Directions	Time (min)
	Mix 2 tsp. gelatin with 2 tsp. sugar	1
	Place 1/2 cup of nut milk in a small bowl. Sprinkle the gelatin and sugar mix on the milk and let stand.	5
	In a medium saucepan, mix 2 1/2 cups nut milk, 1/3 cup sugar, 2 Tbsp. honey, 1 tsp. vanilla extract, and a pinch of salt.	3
	Bring to a simmer over moderate high heat	3
	Remove from heat. Whisk in 1/2 cup milk with gelatin until dissolved.	3
	Spray six ramekins with oil and then place the on a baking sheet.	2
	Fill the ramekins with liquid. Refrigerate for 2hrs or overnight	2 hrs.
	Run a knife around the edge of each ramekin and invert onto a dessert plate. Repeat	5
	Whisk 1/4 cup cherry preserves with 1 Tbsp. water to thin.	1
	Crush or grind 8 toasted hazelnuts	1
	Top each panna cotta with preserves and garnish with nuts	4
	<b>Total</b>	<b>27</b>