

Lavender Panna Cotta with Raspberry Honey

Servings: 4

INGREDIENTS

- 16 oz Chef's Line™ vanilla bean crème
- 1 oz dried lavender
- 1 t raspberry honey
- fresh raspberries

PREPARATION

In a mixing bowl, heat vanilla bean crème over water bath and add dried lavender. Gently stir for 10 minutes to infuse flavor. Strain through chinois. Place 4 oz of mixture into ramekins. Refrigerate for 2 to 3 hours to set. Garnish with raspberry honey and fresh raspberries.

