

I'm always on the lookout for recipes using fresh local products. With this honey & whisky Pannacotta (from chef Glynn Christian on Radio NZ) I use Syme's Mountain Beech Honey Dew. It's a simple, refreshing desert. Definitely on the menu for our 2002/03 season.

Marita

Honey and Whisky Pannacotta (serves 6)

450 mls cream 150 mls full fat milk 100 g clear honey

50 mls whisky 3 tsp gelatine powder

Bring cream & milk to boil. Add honey and whisky & simmer 3 - 4 minutes.

Soften gelatine in a little warm water and then add to milk mixture.

Pour into dish, either one large bowl or individual ramakin dishes. Place in the fridge and allow to set for 6 hours

Serve with dried fruits such as prunes, pears, apricots or figs.