



Mey Selections Honey Pannacotta with Raspberries

Serves 4

Ingredients

- 100 ml Double Cream
- 100ml Full-fat Milk
- 50g Mey Selections Blossom Honey
- 1 Vanilla Pod
- 1½ sheets Gelatine (soaked in cold water)
- 1 jar Preserved Raspberries
- A dram of Mey Selections Barrogill Whisky (or your favourite tippie) if you like a kick
- 100g Fresh Raspberries
- 50 g Icing Sugar

Method

1. Place the milk, cream and honey in a saucepan.
2. Split the vanilla pod in half and with the back of a knife, remove the seeds and add to the milk mixture.
3. Warm the milk mixture while ensuring it is not allowed to boil.
4. Remove from the heat, add the softened gelatine and mix.
5. Pour into moulds and place in a fridge to set for around about 4 hours.
6. Place the fresh raspberries in a liquidizer with the icing sugar and puree until smooth.
7. Pass through a sieve to remove the seeds and set aside.
8. Remove the pannacotta from the mould and place in the centre of a plate.
9. Add the Whisky dram to the preserved raspberries, then spoon a little of the raspberry puree to one side and some whisky-soaked raspberries to the other (remember to use some of the juice!)
10. Garnish with a sprig of mint or some finely chopped green basil.
11. Great served with some Mey Selections Shortbread.

Recipe from Steven Miller, Mackays Hotel, Wick.