



FINCH + FENNEL

Pumpkin Panna Cotta

INGREDIENTS:

- 1 ½ oz Gelatin (1 package)
- 3 c Heavy Cream, divided
- ½ c F+F Pumpkin Honey Butter, plus more for serving
- ½ c F+F Small Batch Vermont Maple Syrup
- ½ c Greek Yogurt
- ½ c Buttermilk
- 1 Tbsp Vanilla Bean or Extract
- 2 tsp F+F Pumpkin Pie Spice Seasoning Blend
- 1 Tbsp Granulated Sugar



DIRECTIONS:

1. Place 1 ½ ounces of gelatin in a small bowl, cover with just a bit of warm water & set aside to let the gelatin activate.
2. Warm 1 ½ cup heavy cream, ¼ cup F+F Pumpkin Honey Butter, and ½ cup of F+F Small Batch Vermont Maple Syrup in a sauté pan over low heat, just until the liquid is warm & slightly simmering.
3. Once the heavy cream mixture has come to a slight simmer, reduce the heat to low, or off, & add the activated gelatin. Whisk well, so there are no clumps of gelatin. Remove from heat.
4. In a large bowl, whisk together remaining 1 ½ cup heavy cream, Greek yogurt, buttermilk and vanilla.
5. Add warm cream mixture to the cool cream mixture & whisk all together.
6. Pour into desired glasses & let chill in fridge overnight, or at least 3 hours, to fully set. Chill the remaining ¼ cup F+F Pumpkin Honey Butter.
7. Top with each dish with chilled F+F Pumpkin Honey Butter. Combine F+F Pumpkin Pie Spice Seasoning Blend with sugar, and sprinkle on top. Serve!

Enjoy!

