

Yoghurt panna cotta



15 min. 90 kcal SteviaSweet Honey

Preparation

Soak the gelatine leaves in cold water for about five minutes. Heat the cream and milk in a pan. Squeeze the gelatine to remove excess water, then add it to the hot mixture along with [SteviaSweet HoneySweet](#). Leave the mixture to cool off slightly before adding the yoghurt. Spoon the mixture into serving moulds and refrigerate. Leave to set in the refrigerator for about four hours.

Cut the nectarine into small pieces and chop the basil. Add [SteviaSweet HoneySweet](#) and mix. Spoon the honey mixture over the panna cotta immediately before serving.

Ingredients for 4 servings

| | |
|--------|-----------------------------------|
| 2 | gelatine sheets |
| 100 ml | cream 38% |
| 100 ml | milk |
| 50 g | SteviaSweet Honey |
| 100 g | Turkish yoghurt |

To serve

| | |
|-------|-----------------------------------|
| 1 | nectarine |
| 5 | large basil leaves |
| 1 tsp | SteviaSweet Honey |

Nutritional information per portion

| | |
|------|-----------------|
| 90 | kcal |
| 612 | kJ |
| 3.5 | g Protein |
| 12 | g Carbohydrates |
| 21.5 | g Fat |