



Recipe

Spiced Chai Panna Cotta

Ingredients:

- 1 cup full cream milk
- 4 teaspoons plain gelatin powder
- 2 ½ cups thickened cream
- 3 tablespoons NS Spiced Chai Powder
- ¼ teaspoon vanilla extract
- ½ cup sugar

Method:

Sprinkle gelatin over milk and allow it to bloom.

Bring cream and sugar to a low boil, add vanilla extract and NS Spiced Chai Powder. Simmer for 5 minutes

Remove from heat, whisk in milk and gelatin. Strain and transfer to serving cups. Refrigerate for at least 4 hours before serving.

