


Greek Yogurt Panna Cotta with Strawberry Basil

Ingredients

- 5 teaspoons plain gelatin mix
- 2-1/2 cups whole milk, divided
- 1/4 cup honey
- 4 cups nonfat vanilla Greek yogurt
- 2-1/4 cups diced strawberries
- 2 tablespoons sugar
- 3 tablespoons chopped fresh basil



Directions

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1. In a small bowl, whisk gelatin in 1/2 cup milk. Allow mixture to sit at room temperature for 10 minutes.
2. In a medium saucepan, combine honey and remaining 2 cups of milk and place over medium-low heat. Bring to a simmer. Whisk milk and gelatin mixture into the simmering milk and honey. Whisk in Greek yogurt.
3. Divide panna cotta mixture evenly among 9 small 1-cup dishes. Each dish will have about 3/4 cup panna cotta. Cover dishes with plastic wrap and refrigerate about two hours until firm and chilled.
4. Prior to serving, toss strawberries, sugar and basil together in a small bowl. Top each panna cotta dish with about 1/4 cup strawberry mixture.

