

# MASALA CHAI SPICED PANNA COTTA WITH HONEY GINGER CHAMOMILE SYRUP

## FOR THE PANNA COTTA:

2 C heavy cream  
1 C whole milk  
1/2 C granulated sugar  
2 t [Masala Chai tea leaves](#)  
1 t vanilla extract  
2 1/2 t powdered gelatin  
3 T cold water

## FOR THE HONEY GINGER CHAMOMILE SYRUP:

1/2 C honey  
1/4 C water  
1 T fresh ginger, finely grated  
1 t lemon juice  
1/4 C [Honey Ginger Chamomile Syrup tea](#),  
brewed and cooled

## PREPARE THE PANNA COTTA:

In a medium saucepan, combine the heavy cream, milk, and sugar. Heat over medium heat until the sugar is dissolved, and the mixture is hot but not boiling.

Remove from heat and add the chai tea leaves (or tea bags). Let steep for 10 minutes.

Strain the mixture to remove the tea leaves (or remove the tea bags) and return the mixture to the saucepan.

Stir in the vanilla extract.

In a small bowl, sprinkle the gelatin over the cold water and let it sit for 5 minutes to bloom.

Heat the gelatin mixture in the microwave for about 10 seconds, or until melted.

Stir the melted gelatin into the warm cream mixture until fully dissolved.

Pour the mixture into ramekins or serving glasses and refrigerate for at least 4 hours, or until set.

## PREPARE THE HONEY GINGER CHAMOMILE SYRUP:

In a small saucepan, combine the honey, water, grated ginger, and brewed Honey Ginger Chamomile Syrup tea. Bring to a simmer over medium heat.

Reduce the heat and let the mixture simmer for about 5 minutes, or until slightly thickened.

Remove from heat and stir in the lemon juice.

Let the syrup cool to room temperature.

## SERVE:

Once the panna cotta is set, drizzle the honey ginger chamomile syrup over the top before serving.

## COOK TIME AND PREP TIME:

Prep Time: 20 minutes

Cook Time: 10 minutes

Chill Time: 4 hours

Total Time: 4 hours 30 minutes