Vanilla Bean-Honey Panna Cotta
with Strawberry Spoon Sweet


**Panna Cotta**

2 ¼ tsp.  Powdered Gelatin (1 packet)
1 Tb.  Grand Marnier
2 Tb.  Water
2 Cups  Heavy cream
2 Cups  Whole milk
½ Cup  Sugar
⅛ Cup  Honey
1 ea.  Vanilla beans, split lengthwise

1. In a small bowl, sprinkle gelatin over Grand Marnier and water. Let stand until gelatin softens, about 1 minute.
2. Meanwhile, in a medium saucepan over moderate heat, whisk together milk, cream, honey and sugar. Scrape in seeds from vanilla beans.
3. Heat over medium high, whisking occasionally, until sugar dissolves, about 3-5 minutes. Remove from heat before boiling. Whisk in gelatin mixture until dissolved.
4. Cool for 10 minutes, pour into glasses or ramekins.
5. Cover and refrigerate at least 8 hours or overnight. Top with Strawberry Spoon Sweet before serving.

**Strawberry Spoon Sweet**

3 Cups  Fresh strawberries, quartered
2 Cups  Granulated Sugar
Pinch  Cinnamon
½ ea.  Vanilla Bean pod (use scrapings and pod)
Zest of ½  Orange
⅛ Cup  Fresh Orange Juice

1. Combine all ingredients in a stainless steel pot and place on the stove over medium high heat.
2. Bring to a boil then reduce to a simmer for 15-25 minutes or until the syrup has thickened slightly.
3. Remove from the heat, remove the vanilla bean pod and cool.
4. Chill in an ice bath if needed quickly or refrigerate until ready for use.