



# Chocolate Panna Cotta

## LIST of INGREDIENTS:

- 1 cup (300ml) cream
- 1 cup (250ml) milk
- 3 sleeves gelatine
- 1 tablespoon (20g) sugar
- 3.5 oz (100g) dark chocolate (finely chopped or use dark chocolate chips)
- 1 tbsp. vanilla extract

## the Method:

Add the gelatine sleeves to a bowl of cold water and let it sit for 10 minutes until soft.

Add the cream, milk, sugar to a medium stock pot. Add vanilla to a saucepan on medium/low heat.

Heat the mixture until the sugar has dissolved. Bring the milk and cream to a simmer then turn off the heat. Add the finely chopped chocolate to the milk and cream and stir slowly until the chocolate has completely melted.

Squeeze the gelatine to remove as much water as possible then add it to the hot cream and chocolate. Whisk constantly until the gelatin has melted then set the saucepan aside to cool. Once cooled strain the mixture into serving glasses and place in the fridge to set for 2-3 hours.

