PANNA COTTA WITH A CHOCOLATE GRID



Menù Ingredients

1 tin Èpannacotta - Èpannacotta Dessert - LK1X

n° 8 Matite di cioccolato fondente – Dark chocolate sticks - 7089

Ingredients

8 mint leaves

8 raspberries

100 g dark chocolate

Chef: Monica Copetti

Method

FOR 8 PORTIONS

Whisk Èpannacotta Evolution with a hand blender and pour into 8 individual serving dishes. Refrigerate for at least 8 hours. In the meantime, melt the dark chocolate in a bain-marie and use a sac à poche to create a grid pattern

on round moulds. Cool for at least half an hour to harden. Decorate panna cotta with a raspberry and a mint leaf, then top with the dark chocolate dome and chocolate stick.

Gluten Free Method

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