

## 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

---