PANNA COTTA WITH CHOCOLATE AND RUM



Menù Ingredients

140 gr Panna Cotta - Panna Cotta Dessert - DZ1

250 g. Dolce freddo - Cold Dessert - LC1X

Ingredients

50 gr Rum

150 gr Dark chocolate

500 gr Fresh cream

1000 gr Milk

Chef: Leonardo Pellacani

Method

For 6 persons

Bring 500 g. of milk and the fresh cream to a boil in a saucepan, then slowly pour in the Menu' product for panna cotta; mix quickly using a whisk then take off the fire. Now add the rum and 100 g. of chopped dark chocolate, then move the mix into single portion molds and let it cool in the refrigerator for at least four hours. Just before serving, whip the Menu' cream dessert together with 500 g. of cold milk. Take the chocolate and rum panna cotta out of the molds and put them on dishes. Decorate with the whipped cream and complete with dark chocolate flakes.

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Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)