

## PANNA COTTA WITH CHOCOLATE SAUCE

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### Menù Ingredients

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1 tin Èpannacotta - Èpannacotta Dessert - LK1X  
320 g Glassa al cioccolato - Chocolate glaze - D30

### Ingredients

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to taste Redcurrants  
to taste Strawberries  
to taste White chocolate

**Chef:** Monica Copetti

**Gluten Free**

### Method

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FOR 8 PORTIONS

Whisk Èpannacotta Evolution with a hand blender and pour into 8 individual serving bowls. Refrigerate for at least 8 hours. Garnish just before serving with chocolate topping, strawberries, redcurrants and white chocolate.

**Gluten Free Method**

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