PANNA COTTA WITH CHOCOLATE SAUCE



Menù Ingredients

1 tin Èpannacotta - Èpannacotta Dessert - LK1X

320 g Glassa al cioccolato - Chocolate glaze - D30

Ingredients

to taste Redcurrants

to taste Strawberries

to taste White chocolate

Chef: Monica Copetti

Gluten Free

Method

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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