

PANNA COTTA WITH HONEY CHESTNUT



Menù Ingredients

200 g Castagne al miele di acacia - Chestnuts with acacia honey
- AV1X
70 g Panna Cotta - Panna Cotta Dessert - DZ1
to taste Zucchero caramellato - Caramel Sugar - DN0

Ingredients

250 cl fresh cream
30 g whipped cream
300 cl fresh milk

Chef: Monica Copetti

Method

Drain the whole chestnuts from their liquid.

Chop them up finely in a mixer, adding 50cl of milk, keep mixing until smooth.

Put into a sauce pan and bring to the boil keep stirring the mixture as you add the rest of the milk and cream.

Slowly add the Panna cotta powder. Mix and boil for one minute.

Pour the panna cotta into individual pots and let them cool down.

Leave in the fridge overnight.

Turn them out onto a plate and decorate with whipped cream and Caramel sugar topping before serving.