



PREP: 15 min +
chilling
COOK:
SERVES: 4

Chocolate Panna Cotta

Chocolate panna cotta is such an elegant, indulgent dessert. After a celebration meal, there is nothing more delicious and decadently refined than these chocolate beauties.

Ingredients

1 sachet Queen Jel-it-in
150g chocolate
200ml milk
2 cups (500ml) light cream
2 tbsp caster sugar

Method

STEP 1

Lightly oil 4 ramekins or dariole moulds.

STEP 2

Dissolve one sachet Queen Jel-it-in in the milk and then pour into a saucepan. Add the cream and caster sugar and chocolate.

STEP 3

Heat, stirring, until the chocolate is melted and sugar has dissolved. Continue stirring until the mixture starts to bubble.

STEP 4

Divide mixture between prepared moulds and leave to come to room temperature, then chill for at least 3 hours.

STEP 5

Invert onto a plate to serve. Serve with berries and a dusting of cocoa.

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