

Milk Chocolate Panna Cotta Recipe

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Prep. time : 10 minutes

Cook time : 5 minutes

Ready in 2 hours

Level : Basic

Ingredients:

- Cream (35%) 500g (2cups)
- Milk Chocolate 200g (7oz)
- Vanilla powder
- Sugar 50g (1.8oz)
- Gelatin 3g (1/2Tsp)
- Water 12g (2Tsp – if using powdered gelatin)

Chocolate Crumble

- Butter 50g (1.8oz)
- Powdered sugar 50g (1.8oz)
- Cocoa powder 10g (2Tsp)
- Almond flour 50g (1.8oz)
- Corn starch 30g (1oz)

Directions

1. Prepare five glasses (+/- one or two, depending on the size).
2. Bloom the gelatin in cold water and set aside for a few minutes. If you are using sheet gelatin, you don't need to weigh the water, just submerge gelatin sheets into a generous amount of cold water, and when it softens squeeze out the excess water.

3. Heat up the cream with sugar and vanilla until the sugar dissolves. You can do this on a stove, or you can use the microwave.
4. Melt chocolate in a bain-marie or a microwave.
5. Add softened gelatin to the hot cream and sugar mixture, and stir until the gelatin dissolves.
6. Pour the cream mixture over melted chocolate little by little. Stir well after each addition until you get a uniform mixture.
7. Divide panna cotta mixture into prepared glasses and leave them in the fridge for a couple of hours, until cold and set.
8. For the crumble cut cold butter into small pieces and sieve all the other ingredients into one bowl. With your fingertips rub the butter into the dry ingredients until you get crumbly mixture. Spread the mixture on paper lined baking tray and bake it for 5 minutes at 180°C (350°F).
9. Just before serving sprinkle some chocolate crumble on top of your panna cotta.