



CLONAKILTY

CHOCOLATE PANNA COTTA





Chocolate Panna Cotta

Recipe by Chef Kevin Dundon Servings

2

servings

Ingredients

- 1 gelatine leaf (about 2g total)
- 80 ml milk
- 45g raw honey
- 60g dark chocolate, finely chopped
- 175g Irish Yogurts Clonakilty Greek Style Natural Live Yogurt, + extra to serve
- **To Garnish**
- 2 tbsp Dark chocolate, grated
- 2 tbsp Toasted almonds, crushed
- 100g Berries
- 2 Shortbread Biscuits

Directions

- Place the gelatine leaves in a bowl of very cold water for 4-5 minutes until fully softened
- Pour the milk into a saucepan with the honey. Heat gently until just beginning to warm up, no need to boil.
- Remove gelatine leaves from the water, squeeze out excess water, and add to the hot milk. Whisk until completely dissolved
- Next, stir in the dark chocolate in the hot milk mixture. Stir until smooth and velvety. Transfer into a bowl and set aside to cool for 3-4 minutes
- Whisk in the Greek Style yogurt until fully incorporated and glossy. Pour into your serving glass
- Refrigerate for 1 hour, or overnight covered, until set
- To serve, remove from the fridge 30 minutes ahead of time to let the panna cotta warm up slightly.
- Decorate with the grated chocolate, toasted crush nuts, fresh berries and short bread and if desired an extra dollop of Greek Style yogurt