

Tricolour panna cotta with NUTELLA®



INGREDIENTS for 4 portions



- ✓ 480 ml Fresh cream
- ✓ 24 g Sugar
- ✓ 14 g Gelatine
- ✓ 10 ml Mint syrup
- ✓ 10 ml Strawberry syrup
- ✓ 60 g Nutella® (15 g/portion)

For decoration

- ✓ 1 Vanilla pod
- ✓ Strawberries
- ✓ Mint



STEP 1

Pour the cream into a saucepan, add the sugar and the thickener and bring to a light boil for one minute, constantly stirring the cream. Remove from the heat. Once the cream has cooled down, divide it into three parts.



STEP 2

Split the first part into 3 little cups (across 40 g in each) and place in the fridge for a couple of hours. Add the mint syrup to the second part and pour it into the 3 little cups and transfer to the fridge for a couple of hours. Add the strawberry syrup to the third part, transfer it to the little cups and then put them in the fridge for another two hours.



STEP 3

At the moment of serving, garnish each little cup with approximately 5 g of Nutella®, placing it onto the panna cotta using a piping bag. Use the mint, strawberries and vanilla for decoration.