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Panna Cotta alla Nutella

(Nutella Panna Cotta)

INGREDIENTS

- 2 cups light cream
- 1 envelope unflavored gelatine powder (1/4 ounce)
- 2/3 cup Nutella
- 2 TBSP sugar
- 1 tsp vanilla
- Pinch of salt
- Whipped cream and shaved chocolate (optional) to decorate tops

NONNA'S TIPS

- You can substitute light cream with 1 cup heavy cream plus 1 cup whole milk. Do not use all heavy cream because it will make the panna cotta too solid. Also, do not use just milk because it will not set properly.
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- If gelatine has solidified by the time you need to add it, just pop it in the microwave for a few seconds (no more than 10!) to help dissolving it.
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- You can adjust Nutella and sugar amounts according to your preference. Just taste the liquid after everything has melted.

DIRECTIONS

- In a small cup/bowl, add the gelatine powder to the 2 TBSP of water.
- Set aside to bloom.
- Place cream in a medium saucepan.
- Add Nutella, vanilla, sugar and salt.
- Place over medium-low heat, stirring often to allow Nutella and sugar to melt.
- Heat until that goal is achieved.
- Do not allow to reach a boil!
- Stir gelatine mix and add to warm liquids.
- Stir well.
- Pour some of the liquids into individual serving containers.
- Refrigerate 4 to 6 hours until set but, preferably, overnight.
- Serve cold topped with whipped cream and shaved chocolate.
- Makes 6 servings.

