



Peacock Hill Vineyard

HUNTER VALLEY NSW

29 PALMERS LANE POKOLBIN NSW AUSTRALIA 2320

+61 (0)2 4998 7661

INFO@PEACOCKHILL.COM.AU

Chocolate Pana Cotta

*... Such an easy dessert to make the night before guests arrive for Easter
(Serves 6-12 depending on the size of your 'cup'.)*

Ingredients

600ml carton of fresh cream

$\frac{3}{8}$ cup Pure icing sugar

1 tsp Organic vanilla bean paste (Queen brand)

90g Dark cooking chocolate (Lindt 70% is great)

Gelatine sheets (check with the brand how many to use)

Method

1 - Place cream, icing sugar, vanilla in a saucepan and allow to simmer until reduced by approximately one third. Keep stirring gently with a wooden spoon ensuring that the cream does not catch on the bottom. Add the chocolate and stir until nicely melted, incorporated, smooth. Take off heat.

2 - Place gelatine sheets into cold water and soak for five minutes. (The number you will need depends on the brand/ strength level.)

3 - Squeeze gelatine sheets and pop into the chocolate mix. Stir well to make sure it has all dissolved. Do not heat, the warmth of the mix is enough.

4 - When cooler, pour into your serving cups etc. We love to present this in the little coffee glasses/cups (rather than the unmoulded type of panna cotta)...

5 - Top with freshly whipped cream and a few blueberries on the side/ saucer...rich and decadent, the serve can be smaller than usual... looks like a cute little cappuccino.

6 - Refrigerate overnight.

And now the MOST IMPORTANT PART:

RELAX and ENJOY with a serve of Urban Myths