



PANNA COTTA CHRISTMAS TREE WITH NUTELLA®

Cookies & Biscuits | Dinner | Lunch | Banqueting | Christmas

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Serves: approx. 20 portions

Portion: 2 pieces

Ingredients

Pastry

- 125 g flour
- 70 g butter
- 50 g sugar
- 1 whole egg
- Pinch of salt

Panna cotta

- 500 cl cream

- 200 cl milk
- 2 vanilla pods
- 8 sheets of gelatine
- 10 g sugar
- 400 g Nutella®
- Red fruits to taste

Procedure:

Pastry:

In a food mixer, mix together the butter with the sugar, gradually adding in the egg and then finally the sieved flours.

Leave it to rest in the fridge for approx. 2 hours then roll out the dough to a thickness of approx. 5 mm. Cut out Christmas tree shapes and cook at 190°C for approx. 15 minutes.

Panna cotta:

Put the gelatine in a container of cold water. Heat up the milk, the cream and the sugar, then add the gelatine and mix it all together.

Put it all into the fridge for approx. 3 hours until firm. Cut the panna cotta using the Christmas tree cutter that was previously used for the base. Finish by placing the panna cotta onto the pastry and, using a piping bag, decorate with 10 g of Nutella®. Add the red fruits.