THREE-COLOUR MINI-PANNA COTTA WITH NUTELLA®

Others | Dinner | Lunch | All year round | Banqueting

| 30 minutes |

Ingredients for 10 portions
1 portion 3 glasses

Ingredients

- 1.2 l whipping cream
- 60 g Sugar
- 36 g thickener for desserts
- 150 g NUTELLA®
- 20 ml mint syrup
- 20 ml strawberry syrup
- Mint, as required
- Strawberries, as required
- 1 vanilla pod

Procedure:

Put the cream in a pan, add the sugar and thickener and gently boil for a minute, stirring constantly.

When the cream is just warm divide it into three parts.

Add the first part to the small glasses (approx. 40 g) and leave in the fridge for a couple of hours.

Stir in 20 ml of mint syrup to the second, add to the small glasses and leave in the fridge for a couple of hours.

Stir in 20 ml of strawberry syrup to the third, add to the small glasses and leave in the fridge for a couple of hours.

Just before serving, decorate the top of the glasses with 5 g of Nutella using a piping bag.

Decorate with the mint, strawberries and vanilla.

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