



## THREE-COLOR MINI-PANNA COTTA WITH NUTELLA®

Parfait / Mousse | Dessert | All year round | Banqueting

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**Ingredients for 10 portions**

**1 portion 3 glasses**

### INGREDIENTS

- 5 ½ cups whipping cream
- ½ cup Sugar
- 1 ¼ oz thickener for desserts
- ½ cup NUTELLA®
- 4 tsp mint syrup
- 4 tsp strawberry syrup
- Mint, as required
- Strawberries, as required
- 1 vanilla pod

## HOW TO MAKE

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. 1 ½ oz) and leave in the fridge for a couple of hours.

Stir in 4 tsp of mint syrup to the second, add to the small glasses and leave in the fridge for a couple of hours.

Stir in 4 tsp 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 1 tsp of Nutella using a piping bag.

Decorate with the mint, strawberries and vanilla.

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