



PREP: 15 min +  
chilling  
COOK:  
SERVES: 4

## Chocolate Panna Cotta

Chocolate panna cotta is such an elegant, indulgent dessert. After a celebration meal, there is nothing more delicious and decadently refined than these chocolate beauties.

### Ingredients

1 sachet Queen Jel-it-in  
150g chocolate  
200ml milk  
2 cups (500ml) light cream  
2 tbsp caster sugar

### Method

#### STEP 1

Lightly oil 4 ramekins or dariole moulds.

#### STEP 2

Dissolve one sachet Queen Jel-it-in in the milk and then pour into a saucepan. Add the cream and caster sugar and chocolate.

#### STEP 3

Heat, stirring, until the chocolate is melted and sugar has dissolved. Continue stirring until the mixture starts to bubble.

#### STEP 4

Divide mixture between prepared moulds and leave to come to room temperature, then chill for at least 3 hours.

#### STEP 5

Invert onto a plate to serve. Serve with berries and a dusting of cocoa.

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