

Chocolate panna cotta



 10 min.  355 kcal  SteviaSweet Liquid

Preparation

Put the gelatine in cold water for 5 minutes. Boil the cream and milk in a pot. Add the cubed chocolate and **SteviaSweet Liquid**. Squeeze extra water from the gelatine sheets and add them to the mix. Mix until smooth.

Divide the mixture in bowls and cover with cling film. Leave to set in the fridge for at least 4 hours or overnight.

Garnish with chocolate flakes or cocoa powder.

Ingredients for 4 servings

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|---------|-----------------------------|
| 1 (3 g) | gelatine sheet |
| 250 ml | double cream |
| 100 ml | milk |
| 1 tsp | SteviaSweet Liquid |
| 100 g | dark (sugar-free) chocolate |

To serve

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|----------------------------------|
| Chocolate flakes or cocoa powder |
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Nutritional information per portion

| | |
|------|-----------------|
| 355 | kcal |
| 1491 | kJ |
| 4 | g Protein |
| 16.5 | g Carbohydrates |
| 31 | g Fat |