

# CHOCOLATE PANNACOTTA



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MAKES TWELVE 40G PANNACOTTAS

## IVOIRE 35% PANNACOTTA

2g Gelatin  
100g Milk  
5g Glucose  
170g **IVOIRE 35%**  
200g Heavy cream 36%  
2g Vanilla powder

## BLOND DULCEY 32% PANNACOTTA

2g Gelatin  
100g Milk  
5g Glucose  
170g **DULCEY 32%**  
200g Heavy cream 36%

## AZÉLIA 35% PANNACOTTA

2g Gelatin  
100g Milk  
5g Glucose  
180g **AZÉLIA 35%**  
200g Heavy cream 36%

## JIVARA 40% PANNACOTTA

2g Gelatin  
100g Milk  
5g Glucose  
170g **JIVARA 40%**  
200g Heavy cream 36%

## CARAÏBE 66% PANNACOTTA

2g Gelatin  
100g Milk  
5g Glucose  
180g **CARAÏBE 66%**  
200g Heavy cream 36%

## METHOD

Soak the gelatin in cold water. Heat the milk with the glucose, then add the rehydrated gelatin. Gradually combine with the melted chocolate. Add the cold cream. Mix using an immersion blender until a perfect emulsion forms, taking care not to incorporate any air bubbles. Pour out and leave to set in the refrigerator for a few hours.