

MINT CHOCOLATE PANNACOTTA

Pannacotta

- ½ cup milk
- 1 envelope plain gelatin
- 2 cups heavy cream
- ½ cup white sugar
- 2 Tbsp cocoa powder

½ cup **TSG Hint of Mint Chocolate Dessert Topping**

Drizzle

- 12 oz frozen red raspberries - thawed
- ½ cup water
- ½ cup sugar
- 1 tsp cornstarch

1. In a small bowl sprinkle the gelatin over milk; let stand for 5 minutes so gelatin can soften.
2. In a large saucepan, combine heavy cream and sugar; over medium heat bring cream to a simmer, **do not boil**, whisking constantly until the sugar has totally dissolved. Add cocoa powder and Hint of Mint Chocolate Dessert Topping; whisk and return to simmer. Remove from heat and whisk in gelatin milk mixture. Continue to whisk to dissolve the gelatin.
3. Using a mesh colander, strain hot mixture into a large measuring cup, or heat resistant container with a spout. Pour into ramekins or custard cups. Refrigerate for 4 hours or overnight.
4. Meanwhile prepare the Red Raspberry Drizzle. In a medium saucepan combine thawed raspberries, water and sugar. Bring to a boil, reduce heat and simmer for 5 minutes. Dissolve cornstarch in 1 tablespoon of water and add to sauce pan. Whisk and simmer until mixture has slightly thickened. Remove from heat; cool and refrigerate until ready to use.
5. To unmold the pannacotta, dip the bottom of each ramekin in a baking dish of hot water; briefly. Run a thin knife around the ramekin to loosen. Invert the Pannacotta onto a small plate and lift off ramekin. Drizzle with red raspberry sauce and garnish with mint leaves. Serve immediately.