



FERRERO ROCHER PISTACHIO PANNA COTTA

Duration:

🕒 15 min

Servings:

👤 8 persons

Level:

●○○ Easy

Ingredients

FOR THE CAKE	AMOUNT
Ferrero Rocher	8
Litre double cream	1
Pistachios (shelled and peeled)	140g
Icing sugar	80g
Gelatine	20g
Dark chocolate	50g
Edible gold leaf	

Ferrero Rocher pistachio panna cotta ~ step by step

1. Soak gelatine in cold water for 10 minutes until soft. Grind pistachios until you obtain a paste and transfer it in a pan. Pour double cream and stir. Add icing sugar and bring to simmer.
2. Remove from heat, add squeezed gelatine and stir until dissolved. Divide the mixture in eight small pudding moulds and leave to cool. Place in the fridge for 6 hours until set.
3. To serve, turn each panna cotta upside down and onto serving plates. Decorate with one Ferrero Rocher each, grated dark chocolate, and pieces of gold leaf.

Allergens: hazelnuts, soy lecithin, cream, pistachios