



Cut at the line for a 4x6 Recipe Card

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Mango Panna Cotta

(Pies)

Ingredients:

- 1 cup 36% whipping cream
- 2 tbsp sugar
- 1 tbsp vanilla
- 2 tbsp cold water
- 1 tbsp gelatin powder
- 6 oz white chocolate chopped
- 1⁄4 ripe mango, diced

Directions:

Bring cream, sugar and vanilla to a boil. Remove from heat. In a bowl, combine cold water and gelatin; set aside. Add white chocolate to cream mixture. Stir until chocolate is totally melted. Add gelatin mix and stir until melted. Pour just enough mixture to cover the bottom of five baking ramekins; place them in fridge to set. Once set, stir diced mangos into remaining mixture and pour into dishes. Chill until set. To unmold panna cotta, place dishes in warm water for a few minutes, then turn out.

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