

Dulce de Leche Panna Cotta

Ingredients:

- 1 T Gelatin, powdered
- ¼ cup Cold water
- 1 cup Heavy cream
- 1 cup Whole milk
- 1 cup Dulce de Leche (canned)

Ganache:

- 1 cup Heavy Cream, boiled
- ½ cup Milk chocolate coins or chopped

Make bittersweet chocolate ganache for on top then fresh strawberries or berries

Method:

1. Bloom gelatin in cold water.
2. Heat milk and cream to a boil.
3. Add dulce de leche to milk and cream whisking constantly until smooth.
4. Add bloomed gelatin, whisk until smooth.
5. Pour into molds, chill.