

*Choose natural Swiss premium quality*

**HACO** swiss



## Desserts

The perfect end to a great meal is a heavenly dessert.

### Amaretto Panna Cotta With Raspberry & Amaretti Biscuit

Serves 4

40g	<b>Haco Panna Cotta</b>
180ml	fresh cream
140ml	milk
40ml	Amaretto liqueur
1	vanilla bean pod, split lengthwise and scraped
	Mint leaves, for garnishing
12	fresh raspberries
12	Amaretti biscuits

- Heat the fresh cream, milk, Amaretto liqueur and scraped vanilla beans over medium-high heat in the saucepan. Remove saucepan from the heat, add in the **Haco Panna Cotta**, stirring constantly. Return saucepan to the heat and simmer for about 3 minutes. Remove and divide the mixture among 4 well-oiled Dariole moulds. Chill the panna cotta, covered in the refrigerator for 3 hours.
- To serve: Invert the panna cotta onto each serving plate and garnish with mint leaves. Serve each portion with 3 fresh raspberries and 3 Amaretti biscuits on the side.