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**HACO** swiss



## Desserts

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

### Grapefruit Panna Cotta

Serves 4

40g	<b>Haco Panna Cotta</b>
180ml	fresh cream
130ml	milk
30ml	peach schnapps
2	pink grapefruits zests
1	pink grapefruit, juiced
2	pink grapefruits, peeled, cut into sections and divided
4	fresh raspberries, for garnishing
	Fruit coulis, for topping
	Fresh mint leaves, for garnishing
	Icing sugar, for dusting

- Heat the fresh cream, milk, peach schnapps, pink grapefruit zests and pink grapefruit juice over medium-high heat in a saucepan and bring liquid to a boil. Remove saucepan from the heat and add in the **Haco Panna Cotta**, stirring constantly. Add in half of the pink grapefruit sections and simmer for another 2 minutes, stirring constantly until well-mixed.

Divide the grapefruit panna cotta mixture among 4 serving glasses and chill covered in the refrigerator for 3 hours.

- To serve: Remove chilled grapefruit panna cotta from the refrigerator. Top each glass with the remaining grapefruit sections. and spoon fruit coulis over. Add a raspberry and garnish with fresh mint leaves, then dust with icing sugar.