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HACO swiss



Desserts

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

Lychee Panna Cotta

Serves 4

180ml cream
180ml milk
40g **Haco Panna Cotta**
100g lychee, seeded and diced
Strawberry coulis, chopped strawberries and mint leaves,
for garnishing

- Place the cream and milk into a saucepan and heat over medium heat for about 2 minutes. Remove saucepan from the heat, add in the **Haco Panna Cotta** and stir the mixture for about 30 seconds. Return the saucepan on the stove and simmer for about 3 minutes. Remove saucepan from the heat and add in the diced lychee and stir for another 30 seconds. Let the mixture cool slightly. Pour the lychee custard into each rectangular moulds and place in the refrigerator to chill for about 4 hours.

Alternative preparation method:

- Mix the cream and milk in a mixing bowl and heat in a microwave on medium heat for about 2 minutes. Remove and add the **Haco Panna Cotta** and stir for about 30 seconds. Return and heat on high heat for about a minute. Remove and add in the diced lychee and stir for another 30 seconds. Let the mixture cool slightly. Pour the lychee custard into each rectangular mould and place in the refrigerator to chill for about 4 hours.

To serve:

- Remove the chilled panna cotta from the rectangular moulds and place onto each serving plate. Drizzle the strawberry coulis around, and garnish with chopped strawberries and mint leaves.