

Chocolate & Orange Panna Cotta



Mrs Darlington's
SIGNATURE RECIPE SERIES

Panna Cotta is a classic Italian dessert known the world over. This creamy chocolate version with a subtle taste of sweet zesty oranges, is easy to make and is sure to be a favourite!



Mrs Darlington

Serves: 6

Preparation Time: 30 minutes, and allow at least five hours for setting, or overnight if possible.

Ingredients:

- 2 ½ Gelatine leaves
- 290ml / 10 fl oz Double Cream
- 100ml / 3.5 fl oz Whole milk
- 40g / 1.5oz Caster Sugar
- 75g / 3oz Dark Chocolate (70% Solids)
- 5 Tbsp. Mrs Darlington's Orange Curd
- Juice from 1 Orange
- 150ml / 5 fl oz Plain yoghurt

Instructions:

- Soak the gelatine in cold water, until it is soft and floppy, approximately 5-10 minutes.
- Heat the double cream (saving a little for decorating), milk and sugar in a small pan until just before boiling point. Remove from the heat and add the chocolate (save a little to grate over when complete), whisk continuously until the chocolate has completely melted.
- Stir in the Mrs Darlington's Orange Curd and juice of 1 orange.
- Squeeze out the excess water from the gelatine and stir into the chocolate mix until dissolved.
- Add the plain yoghurt, stir until all incorporated.
- Divide equally between the six ramekins.
- Chill in a fridge over night or for at least 5 hours.
- Decorate with a little piped cream and grated chocolate to serve.

Mrs Darlington's top tip *"These delicious, delicate desserts are ideal for a dinner party as they can be made up to two days ahead"*.

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