



# Toffee & Baileys Panna Cotta *with Chocolate*

-  **Serves** 2-4
-  **Prep** 15mins
-  **Chill** 3 hours

## INGREDIENTS

- 2 Gelatine Leaves
- 250ml Rowan Glen Toffee Yoghurt (two 125ml tubs)
- 50ml Rowan Glen Crème Fraiche
- 25ml Baileys
- A Little Grated Chocolate
- 25ml Buttermilk
- Toffee Cubes Garnish

## METHOD

Soak the gelatine in cold water for about 5 minutes, until soft. Remove from the water, squeeze out excess liquid and set aside.

Put 100ml of the yoghurt and chocolate in a small pan, warm through.

Warm the gelatine in a small pan or in the microwave with 1 tablespoon of water until it has completely melted. Do not let it boil.

Pour the warm yogurt on to the gelatine and mix well, then add the rest of the yogurt and Baileys.

Pass the mixture through a fine sieve into a medium bowl if needed. Put into a mixing machine bowl, gently mixing at a slow speed, when it starts to cool and set slightly, do not let it set completely just enough to allow you to fold in the crème fraiche.

Semi-whip the crème fraiche until it reaches soft peaks. Whisk it into the yogurt mixture with the buttermilk.

Pour quickly into serving dishes and chill for 2-3 hours, until set.

To garnish: Grate toffee on top with some coulis or toffee sauce.