

## Cappuccino Panna Cotta with Caramel Whipped Cream

Servings: 8

### INGREDIENTS

- 8 ea Chef's Line™ cappuccino panna cotta
- 8 oz caramel whipped cream (see right)
- 4 oz Monarch® caramel topping

### PREPARATION

Plate panna cotta at least 4 hours before service. Using a disher, place a ball of whipped cream on top. Drizzle with caramel topping.



### Caramel Whipped Cream (Servings: 8)

#### INGREDIENTS

- 1 c Glenview Farms® heavy cream
- ¼ c Monarch® caramel topping

#### PREPARATION

Whip cream until stiff. Fold in caramel topping.

