

Melting Chocolate Cappuccino Panna Cotta

Servings: 4

INGREDIENTS

- 8 oz Chef's Line™ chocolate cake melting batter
- 4 ea Chef's Line cappuccino panna cotta
- 4 oz Glenview Farms® heavy cream 40%
- 1 oz Baileys Irish Cream liqueur
- 1 t cocoa powder

PREPARATION

In a 325° oven, bake the melting batter in 4 circles for 20 minutes. Thaw the panna cotta. Pipe into a glass with a layer of melting batter on the bottom.

Whip the heavy cream and Baileys. Place on top layer. Garnish with cocoa.

