

## Panna Cotta with Chocolate Walnut Toffee

Servings: 24

### INGREDIENTS

- 24 ea Chef's Line™ vanilla panna cotta
- 1/2 lb butter
- 1/2 lb sugar
- 1/2 lb semisweet chocolate
- 1/2 c walnuts, finely chopped
- 2 c whipped cream

### PREPARATION

Combine butter and sugar and cook over high heat until dark brown (234° or hard-crack stage when sample is dropped into water). Remove from heat. Pour onto buttered pan liner. Melt chocolate and use half to top cooled toffee. Top with 1/4 c walnuts. When chocolate mixture has hardened, flip toffee and coat again with chocolate and nuts. Top panna cotta with whipped cream and toffee pieces.

