

## Vanilla Panna Cotta with Blueberry Caramel Sauce

Servings: 4

### INGREDIENTS

- 4 ea Chef's Line™ vanilla panna cotta
- 2 c caramel sauce
- ½ pt blueberry jam
- 12 ea raspberries
- 4 ea fresh mint leaves
- tt whipped cream

### PREPARATION

Unmold panna cotta. Slice in half and place in the center of the plate. In a saucepan, heat caramel sauce and stir in blueberry jam. Pour sauce around panna cotta and garnish with fresh raspberries, mint and whipped cream.

