

Chocolate Amaretto Panna Cotta

(Adapted from [bell'alimento](#))

2 cups heavy whipping cream

3/4 cup sugar

2 ounces Scharffen Berger Bittersweet Fine Artisan Dark Chocolate, 70% Cacao – Roughly Chopped

.25 ounce {1 packet} Knox gelatin

3 tablespoons cold water

1/4 cup Amaretto Di Saronno

fresh raspberries – to garnish, optional

Prepare your custard cups/ramekins by spraying them with cooking spray. Set aside.

Place cream, sugar into a sauce pan and heat over medium heat. Stirring frequently with a wooden spoon. When sugar is well combined with cream add chocolate, continue cooking until it nears boiling. Remove from heat. Add Amaretto.

While the cream is cooking, into a small ramekin add cold water. Sprinkle gelatin package on top of water. Set aside.

When cream mixture is complete and while it's still warm add gelatin mixture. Whisk together until well combined. Equally divide the mixture into your prepared custard cups/ramekins. Place in refrigerator to set up for a minimum of 2 hours OR until firm. To plate, run a blunt knife around the edges of the cups and the panna cotta should release easily. Garnish with raspberries if desired.