



## Chocolate Panna Cottas with Strawberry Coulis

- 1 cup milk
- 1 (1/4-oz.) envelope unflavored gelatin
- 2 cups whipping cream
- 1/2 cup sugar
- 5 oz. dark chocolate, chopped
- 1 tsp. espresso powder
- 1/2 tsp. vanilla extract
- Sweetened whipped cream, chocolate shavings, strawberry halves (optional)
- Strawberry Coulis

1. Coat 6 (3/4-cup) glass custard cups with cooking spray, and dab excess with a paper towel. Pour milk into a medium bowl, and sprinkle with gelatin. Let stand 5 minutes or until gelatin softens.
2. Combine cream and sugar in medium-size heavy saucepan over medium-high heat, and cook until sugar dissolves. Bring to boil, and remove from heat. Add chocolate, and whisk until melted. Whisk warm chocolate mixture into gelatin mixture. Whisk in espresso powder and vanilla.
3. Divide mixture evenly between custard cups. Cover and chill at least six hours.
4. To serve, unmold panna cottas onto serving plates. Top with whipped cream, chocolate shavings, and strawberry halves, if desired, and serve with Strawberry Coulis.

## Strawberry Coulis

- 1 qt. strawberries, hulled and sliced
  - 1/2 cup sugar
  - 1 tbsp. fresh lemon juice
1. Combine strawberries, sugar, and lemon juice in a small saucepan, and mash berries with a wooden spoon to release juice. Cook over medium heat 5 minutes, or until sauce begins to bubble. Remove from heat and let cool.
  2. Purée sauce slightly, if desired. Refrigerate until ready to serve.

