



CAMBOZOLA Panna Cotta

Ingredients:

Recipe for 4 servings

5 tbsp blueberry jam
1 c cream
100 g Cambozola
125 g white chocolate
1 c plain yogurt
salt and white pepper
2 tsp gelatine
2 tbsp water
blueberries to garnish

Preparation:

1. Spoon a tbsp of jam into each of four 6-ounce ramekins or serving glasses, and chill them in the fridge. Heat the cream to just boiling and remove from the heat. Add the Cambozola and stir until melted and mixture is smooth. Strain the mixture into a bowl, discarding any solids. To the warm liquid in the bowl, add the chocolate, yogurt and a pinch of salt and white pepper. Stir to melt and combine.
2. Sprinkle the gelatine into the water and stir to combine. Heat for 10 seconds in the microwave to dissolve. Stir into the cream mixture and pour slowly into the chilled ramekins. Refrigerate for 4 hours to set, and garnish with the remaining jam and blueberries.

