

Chocolate Pannacotta

Serves 4

3 large egg yolks
1/3 cup granulated sugar
½ cup heavy cream
½ cup milk
4 T (2 oz) semisweet chocolate chips, melted
2 oz Nutella (about ¼ cup)
1 tsp pure vanilla extract
Grated zest of ¼ orange

Topping

¼ cup chilled heavy cream
1 oz semisweet chocolate, coarsely grated

To make the Pannacotta

1. Preheat the oven to 350 degrees.
2. In the bowl of an electric mixer fitted with the paddle attachment, beat the egg yolks and sugar for about 4 minutes until the mixture is lemon colored and creamy. Add the cream, milk, melted chocolate, Nutella, vanilla, and orange zest. Beat it until it is well mixed.
3. Put 4 espresso or similar-sized cups in a small roasting pan or casserole. Skim any foam from the surface of the custard with a large spoon and then spoon the custard into the cups, dividing it evenly. Add enough hot water to come three-quarters of the way up the sides of the cups, cover the pan loosely with aluminum foil, and bake the custards for 40-45 minutes or until the centers are set. Check the custards after 40 minutes. If the centers shake and look liquid, bake them for another 5 minutes or so.
4. Carefully remove the casserole from the oven so that no water splashes into the custards. Let the custards cool in the water bath for about 10 minutes. Using a kitchen towel or pot-holder, lift the cups from the pan and transfer them to a small metal tray or pan. Refrigerate the custards for at least 2 hours and up to 24 hours.

To make the topping and assemble the dish

1. In the bowl of an electric mixer fitted with the whisk attachment, beat the heavy cream until soft peaks form. It might be easier to whip the cream by hand, using a wire whisk. Dollop the whipped cream on top of each custard, garnish it with grated chocolate, and serve.

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