

Panna cotta & chocolate shells

Ingrédients

- 300g of couverture chocolate
- 600g of whole liquid cream
- 1.8g of agar-agar
- 60g of sugar
- 1 vanilla pod or a tablespoon of vanilla extract or other flavor

Préparation

1. After the Christmas chocolate mousse, here's a second quick and easy Christmas dessert idea to make, without a log mold or freezer.
2. If you don't have time, you can even use store-bought chocolate molds and only make the panna cotta and finally, you can of course modify the recipe to your taste: dark chocolate shell, milk chocolate, or dulcey, vanilla panna cotta, coffee, orange blossom... it's up to you!
3. Ingredients :I used Norohy vanilla and Caraïbes chocolate from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
4. Equipment :I used my Kenwood Cooking Chef to temper the chocolate: code FLAVIE = 3 accessories of your choice offered with the purchase of a cooking chef / code FLAVIEDREAM = the pasta roller and multifunction bowl + a Le Creuset dish offered with the purchase of a Cooking chef / commercial collaboration.
5. My cocoa pod mold comes from Guy Demarle: referral code FLAVIE10 to be indicated at registration for 10 off (affiliate).
6. Preparation time: 45 minutes + crystallization timeFor 12 small cocoa pods: The chocolate shell: of couverture chocolate Temper your chocolate, either by following its tempering curve or using the quick method: gently melt 2/3 of your chocolate without exceeding 40/45°C.
7. Then add the rest of your finely chopped chocolate and mix well until all the chocolate is melted.
8. I used my cooking chef which did the tempering for me.
9. Using a brush, coat your molds with a thin layer of chocolate; once it has crystallized, add a second thin layer and let it crystallize.
10. The panna cotta: of whole liquid cream 1.
11. of agar-agar of sugar 1 vanilla pod or a tablespoon of vanilla extract or other flavor Heat the cream with the vanilla.
12. Mix the sugar and agar-agar, then sprinkle them into the hot cream while stirring well.
13. Cook over low heat for 2 to 3 minutes, stirring regularly (the mixture should be boiling).
14. Let the cream cool while stirring regularly before pouring it into the shells (if you pour it too hot, you risk melting them).
15. Then place everything in the refrigerator.