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## **Dark Chocolate and Merquen Panna Cotta**

1/2 cup water  
1 envelope unflavored gelatin (or 2 sheets gelatin)  
2 cups heavy cream  
1/2 cup sugar  
1 tsp vanilla extract  
5 oz of dark chocolate

### **Etnia Merquen Smoked Chili**

#### **Directions:**

Place water and gelatin in a small bowl. Let stand 5 minutes.

Place cream and sugar in a medium saucepan. Cook, stirring frequently over medium-high heat, until mixture just comes to a boil.

Remove from heat.

Melt the chocolate over bain-marie. Once it is melted, add the melted chocolate to the cream mixture.

Stir in softened gelatin (or sheets squeezed of their water) mixing until is completely incorporated.

Pour into 8 custard cups or 6-ounce ramekins.

Chill until firm, about 4 hours.

Top with **Etnia Merquen Smoked Chili**.

Recipe courtesy of M5 Corporation.