



Chocolate Panna Cotta

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Ingredients

- 2 Cups Unsweetened Almond Milk
- 1/2 Teaspoon Vanilla Extract
- 4 Teaspoons Agar Agar Powder
- 1/4 Cup Cocoa Powder
- 1/4 Cup Coconut Oil
- 1/4 Cup Agave Nectar

Instructions

In a saucepan add almond milk and agar agar and let sit for 5 minutes, to allow agar agar to soften.

In medium bowl mix cocoa powder, coconut oil, and agave nectar. Stir to combine thoroughly.

Bring almond milk and agar agar to a simmer then reduce to low heat and cook for 8 minutes.

Add chocolate mixture to almond milk. Stir for 30 seconds then remove from heat.

Pour into 4 ramekins or serving containers.

Refrigerate for a minimum of 2 hours before serving.

To remove from ramekins and serve on plates, run a knife around the edges of the panna cotta and put ramekins in warm water for 30 seconds. (water should go half way

up the sides. Then put plate on top of ramekin and turn over. Remove ramekin.

Top with chopped almonds and coconut.