



CHILLI & MANGO PANNA COTTA



Prep Time: 15 min



Cooking Time: 20 min



Serves: 12

Ingredients

750 ml	Cooking Rich™
8	Leaves of gelatine
500 ml	Milk
60 ml	Packed brown sugar
1 tsp	Ground cinnamon
10 ml	Ground chilli flakes
500 ml	Sweetened canned mango puree

To Garnish

Candied Chillies
Mango Pieces

Method

1. Soak the gelatine leaves in cold water.
2. Meanwhile, in a saucepan over medium heat, gently whisk together Cooking Rich™, milk, sugar, cinnamon and chilli flakes and heat just until bubbles form around the edge.
3. Remove from heat.
4. Stir in gelatine until it is dissolved. Whisk in mango purée.
5. Pass through a strainer.
6. Pour into six ramekins or custard cups and tap each dish on the counter lightly to release any air bubbles.
7. Refrigerate until set, about 2 hours or for up to 1 day.
8. To serve, set ramekins in a shallow dish half-filled with hot water for 1-2 minutes.
9. Wipe dishes dry, run a knife around the edge of custard and invert onto serving plates to unmould.

Infinite Possibilities. **One Family.**

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