

# CHOCOLATE PANNA COTTA

SERVES 8

In Italian, *panna cotta* simply means cooked cream. There is something to be said about how Italian desserts are just so simple and yet so soul satisfying. I've been known to make panna cotta in all kinds of flavors, from this chocolate version to [brown sugar](#) to Meyer lemon. Panna cotta is an easy and quick make-ahead dessert. Just set it and forget it!

**1 envelope (1/4 ounce) unflavored powdered gelatin (2 1/2 teaspoons)**

**1/4 cup cold water**

**2 3/4 cups heavy cream**

**3/4 cup sugar**

**1/2 cup unsweetened cocoa powder, sifted**

**1 tablespoon semisweet chocolate chips**

**1/2 teaspoon vanilla extract**

**Pinch of kosher salt**

In a small bowl, sprinkle the gelatin over the water to soften.

In a medium saucepan, whisk together the cream, sugar, and cocoa. Bring to a boil over medium heat.

Take the cream mixture off the heat and whisk in the chocolate chips, vanilla, softened gelatin, and salt. Whisk until everything has melted. Pour the mixture into eight 4-ounce molds or ramekins and refrigerate for at least 3 hours to set.

To unmold, gently pull the panna cotta away from the sides of the ramekin with your finger as you invert the panna cotta onto a plate. Serve chilled.

*chef it up!*

**S'More Panna Cottas:** Make the panna cotta in ramekins and top each serving with about 1 tablespoon store-bought or homemade [Marshmallow Creme](#); torch with a crème brûlée torch. Sprinkle the top of the creme with crushed graham crackers.

