

### **Kolatin Chocolate -Banana Panna Cotta**

*Parve or Dairy*

Makes 4 servings

*Panna Cotta, a traditional Italian custard has grown in popularity in recent years. This luscious version has no eggs, just a deep chocolatey cream. So go ahead and pamper your guest with this simple, easy-to-prepare rich dessert. No one will guess that it is kind to your waist-line as well, so get your chocolate fix here, with no guilt.*

*For really intense banana flavor make sure you are using a very ripe, almost brown banana and make sure your chocolate is a good quality.*



2 ½ teaspoons Kolatin unflavored gelatin  
1 ½ cups liquid non-dairy topping or heavy whipping cream, divided  
1 tablespoon Dutch processed cocoa powder  
¼ cup sugar  
2 ounces good quality semisweet chocolate, finely chopped  
1 large very ripe banana, mashed with the back of a fork  
1 firm yellow banana, peeled and sliced for garnish (optional)  
extra cocoa powder for garnish (optional)  
non-dairy whipped or whipped cream topping for garnish (optional)

- 1) In a small sauce pot, sprinkle the Kolatin gelatin over ¼ cup whipped topping or cream. Let stand until the gelatin is translucent, about 5 minutes. Heat the Kolatin over medium low heat just until it is dissolved, about 1-2 minutes. Scrape sides as needed.
- 2) In a large sauce pot, whisk the remaining 1 ¼ cups liquid topping or cream, cocoa powder, and sugar. Heat just until the sugar and cocoa powder are dissolved and whisked in. Add the dissolved Kolatin. Mix thoroughly while simmering for 1-2 minutes.
- 3) Remove from heat and whisk in the chopped chocolate. Stir until smooth.
- 4) Pour through a fine-mesh strainer into a large measuring glass or bowl with a spout. Mix in the mashed banana. Pour into dessert cups, ramekins, or mini trifle dishes. Let cool to room temperature.
- 5) Chill for at least 3 hours or up to 1 day. To serve, garnish with non-dairy whipped topping or whipped cream and freshly sliced bananas dipped into cocoa powder.

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