



## MILO PANNA COTTA TM 5



Total: 10min  
Preparation: 5min



12 portion(s)



easy

### Ingredients

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500 gram full cream milk  
1 tbsp Gelatin powder  
250 gram cream  
1 teaspoon Vanilla Bean Paste  
6 tablespoon Milo  
70 grams raw sugar  
1 Maltesers or favourite  
chocolate

### Preparation

#### Method

1. Combine 100 grams of milk with gelatine powder in a small jug. Stir and set aside.
2. Place sugar in TM bowl, 10 seconds, sp 9. Scrape sides of bowl.
3. Add remaining milk, vanilla paste and milo. Cook 4 minutes, 70 deg, sp 3.
4. Add reserved gelatine mixture. Mix 30 seconds, sp 3.
5. Add cream, mix 10 seconds, sp 3.
6. Cool, then pour mixture into small dessert cups and refrigerate for minimum 4 hours.
7. Top with crushed Maltesers or favourite chocolate.



#### Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities.

**Risk of scalding by spraying of hot liquids:** Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

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Please observe the safety instructions in the Thermomix ® instruction manual at all times.

Author: [mummyt](#) Source: <http://www.recipecommunity.com.au>