



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 Malteasers 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.

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