

Tri-color Panna Cotta

Three-layer flan-like dessert. It is best when turned on a plate and served in wedges with a little whipped cream on the side.

Recipe by [Veronica Morales](#) | Created on **Mar 9, 2022**

Ingredients

- 3 cups heavy whipping cream, divided
- 2 ounces dark chocolate, chopped
- 6 tablespoons white sugar, divided
- 1 tablespoon agar powder, divided
- 1 teaspoon vanilla extract
- 2 teaspoons instant coffee granules (such as Nescafe®)

Directions

- Heat 1 cup heavy cream in a saucepan over medium heat. Add dark chocolate and 2 tablespoons sugar before it boils; reduce heat and simmer, stirring constantly, until chocolate melts, about 5 minutes. Add 1 teaspoon agar and stir until it dissolves completely. Remove from heat, pour into a trifle bowl, and chill until set, about 2 hours.
- Heat 1 cup heavy cream in a saucepan over medium heat. Add 2 tablespoons sugar and vanilla extract; simmer, stirring constantly, about 5 minutes. Add 1 teaspoon agar and stir until it dissolves completely. Remove from heat, pour over chocolate layer and chill until set, about 2 hours.
- Heat 1 cup heavy cream in a saucepan over medium heat. Add 2 tablespoons sugar and instant coffee; simmer, stirring constantly, about 5 minutes. Add 1 teaspoon agar and stir until it dissolves completely. Remove from heat, pour over vanilla layer and chill until set, about 2 hours.

Nutrition Facts

Serving: **8 servings** | Calories: **380.6 kcal** | Carbohydrates: **17.1 g** | Protein: **2.2 g** | Saturated fat: **21.6 g** | Cholesterol: **122.3 mg** | Sodium: **36.2 mg** | Fiber: **0.1 g** | Sugar: **9.5 g**

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