

Mango Rosette Panna Cotta Tartlets

Cuisine: N/A

Recipe Type: International

Cooking Time: 0 Mins

Serving: 50 Peoples

Ingredients:

- [Nestle® Docello® Panna Cotta](#) Dessert Powder, 600 g
- Full Cream Milk, 2 L
- Cream, 2 L
- 7 Cardamom pods, 35 g
- 45*5cm short crust Tart, tart cases 1 kg
- Thinly sliced Ripe Mangoes, strips to make rosettes + Chia Seeds to garnish 1 kg

Nutritional Information:

- Energy (kcal) *154 kcal*
- Protein (g) *3 g*
- Fats, total (g) *7 g*
- Carbohydrate, total (g) *19 g*
- Sugars, total (g) *3 g*
- Fats, saturated (g) *4 g*
- Fiber, total dietary (g) *0 g*
- Sodium (mg) *97 mg*
- Calcium (mg) *104 mg*
- Cholesterol (mg) *19 mg*
- Iron (mg) *1 mg*
- Vitamin A, IU *411 IU*
- Vitamin C (mg) *2 mg*
- Vitamin D (µg) *24 IU*

Procedure:

1 In a large pot place the milk, cream, and Nestle Docello Panna Cotta Powder and bring up to the boil stirring.

2 Pour the panna cotta mixture into each tart case and place in the fridge to set for at least 1 hour.

3 Remove from the fridge and top the thin strips of mango swirled into rosettes and sprinkle with chia seeds