

## Dome Go Breaking My Heart

Cuisine: N/A

Recipe Type: International

Cooking Time: 30 Mins

Serving: 9 Peoples

Ingredients:

- Honey Panna Cotta:, 0
- 1 1/2 cups Cream, 375 mL
- 1 tsp Vanilla Essence, 5 mL
- 1/2 cup Icing sugar, 100 g
- 1/2 cup Honey, 125 g
- [Nestlé® Docello® Panna Cotta](#) Dessert Powder, 70 g
- Chockella Sauce:, 0
- 1 cup Cream, 250 mL
- 1 cup Nestlé® Chokella®, 250 g
- 3 22cm by 22cm Coconut cake, s 500 g
- 27 x 2cm Profiteroles, 100 g
- 9 Chocolate, domes for garnish 90 g

Nutritional Information:

- Energy (kcal) *545 kcal*
- Protein (g) *8 g*
- Fats, total (g) *30 g*
- Carbohydrate, total (g) *74 g*
- Sugars, total (g) *58 g*
- Fats, saturated (g) *13 g*
- Fiber, total dietary (g) *3 g*
- Sodium (mg) *229 mg*
- Calcium (mg) *134 mg*
- Cholesterol (mg) *26 mg*
- Iron (mg) *2 mg*
- Vitamin A, IU *269 IU*
- Vitamin C (mg) *1 mg*
- Vitamin D (µg) *10 IU*

Procedure:

**1** Honey Panna Cotta:

**2** 1. Combine the cream, vanilla essence, sugar Nestlé Docello Panna Cotta Dessert Mix and honey in a mixing bowl and beat on a medium to fast speed until it reaches a stiff peak.

**3** 2. Place the whipped cream into a piping bag and fill the cooled profiteroles from the bottom. Dust with icing sugar.

**4** Chockella Sauce:

**5** 1. Place cream and Nestlé® Chokella® in a metal bowl over a pot of simmering water and gently melt

to a smooth consistency.

**6** Assemble:

**7** 1. Cut the coconut cake with a round cutter, about 6cm in diameter.

**8** 2. Fill the profiteroles with the Honey Nestlé Docello Panna Cotta Dessert Mix cream.

**9** 3. Pipe some of the left-over Nestlé Docello Panna Cotta Dessert Mix cream around the cake base, place three filled profiteroles on top.

**10** 4. Place the chocolate dome on the profiteroles and pour the heated chockella over the dome just before serving.