

## Valentine's Dessert Dosed with Mondo Cannabis



Fall in love with a sweet treat from Mondo Meds. This light green edible pixie dust is coconut oil extracted and activated via cacao butter. Its creamy texture and nearly undiscernible taste makes for the perfect ingredient in Mondo's very own: "Sexy Panna Cotta" Valentine's Day recipe. Treat yourself and your loved ones to an elevated dessert that's sure to make you fall in love with Mondo.

### **Mondo Strawberry Panna Cotta (serves 6)**

Ingredients for Panna Cotta:

- 1/3 cup skim milk
- 1 envelope unflavored gelatin
- 2 1/2 cup heavy cream
- 1/2 cup (or less) white sugar
- 1 vanilla pod or 1 1/2 tsp Vanilla extract

Ingredients for Strawberry Sauce:

- 1 pint strawberries
- 1/3 cup white sugar
- Optional: 1 tsp arrowroot powder

Step 1: **Set Gelatin.** Pour milk into a bowl and add gelatin. Set aside.

Step 2: **Cook.** In a saucepan, combine heavy cream and sugar, stir, let cook on medium heat. Bring to a full boil, stirring constantly, as the cream will quickly rise to the top of the pan. Pour gelatin and milk into cream, stir until completely dissolved. Cook for one minute, stirring constantly. Remove from heat, stir in vanilla, and pour into six individual glasses.

Step 3: **MONDO It!** Add desired amount of Mondo into each glass (2, 5, 10 mg) and stir. Cover and let sit in refrigerator at least 4 hours or overnight.

**The Morning After:** Wash strawberries and remove stems. Chop berries into quarters and dust with arrowroot powder. Combine strawberries, sugar, and vanilla in a saucepan. **Sizzle:** Cook berry mixture over medium-high heat, stirring occasionally. The mixture will sizzle for a while; juice will form. Mash and stir with a wooden spoon to make syrup. Cook until sauce thickens, about 15 minutes. Remove from heat.

**Blend:** In a blender, puree about 1/3 of the sauce, mix back into remaining topping. Store in refrigerator.

**In the Moment:** Pour strawberry sauce over Panna Cotta just before serving. Bliss out!