

PANNA COTTA

SPOON DESSERT

DIFFICULTY LEVEL B B





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INGREDIENTS		PREPARATION
LILLY NEUTRO	g 250-300	Mix LILLY NEUTRO, sugar and lukewarm milk with a whisk, add the cream immediately after
CONFECTIONER'S SUGAR	g 50	and stir, then pour the mixture into a silicone mould.
MILK 3.5% FAT	g 500	Refrigerate for 2 hours at least.
LIQUID CREAM 35% FAT	g 500	

STEP 2

INGREDIENTS

To Taste MIRROR CARAMEL

FINAL COMPOSITION

Remove from the mould and decorate as you like most.

