



## PANNA COTTA

### SPOON DESSERT

#### DIFFICULTY LEVEL



## PANNA COTTA

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### INGREDIENTS

LILLY NEUTRO

g 250-300

CONFECTIONER'S SUGAR

g 50

MILK 3.5% FAT

g 500

LIQUID CREAM 35% FAT

g 500

### PREPARATION

Mix LILLY NEUTRO, sugar and lukewarm milk with a whisk, add the cream immediately after and stir, then pour the mixture into a silicone mould.

Refrigerate for 2 hours at least.

## STEP 2

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### INGREDIENTS

MIRROR CARAMEL

To Taste

### FINAL COMPOSITION

Remove from the mould and decorate as you like most.