



LEMON PANNA COTTA

LEMON FLAVOURED SPOON DESSERT

DIFFICULTY LEVEL



FLAVOURED PANNA COTTA MIXTURE

INGREDIENTS

- LILLY LIMONE
- CONFECTIONER'S SUGAR
- MILK 3.5% FAT - HEATED TO 40°C
- LIQUID CREAM 35% FAT - COLD

PREPARATION

- g 250 Mix LILLY LIMONE, sugar and milk with a whisk.
- g 50 Combine cream and pour the mixture in a silicone mould.
- g 500 Refrigerate for at least 2 hours.
- g 500

TOPPING

INGREDIENTS

- MIRROR LIMONE To Taste

FINAL COMPOSITION

Remove from mould and finish with MIRROR LIMONE on top.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF