

DANNA COTTA MUNTURE

COFFEE PANNA COTTA

COFFEE FLAVOURED SPOON DESSERT

DIFFICULTY LEVEL

PANNA CUTTA MIXTURE		
INGREDIENTS		PREPARATION
PANNA COTTA MIX	g 140-150	Boil milk in a small pot, add PANNA COTTA MIX and stir soluble coffee, mix well with a whisk or
LIQUID CREAM 35% FAT	g 500	immersion mixer to avoid the formation of lumps.
MILK 3.5% FAT	g 500	Add cold cream (5°C) and mix.
SOLUBLE COFFEE	g 10	

FINAL COMPOSITION

Pour the creamy mixture in steel moulds, silicone moulds or transparent glasses and refrigerate for at least 4 hours.

Decorate the top as you like.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF



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