



## CARAMEL PANNA COTTA

### CARAMEL FLAVOURED SPOON DESSERT

DIFFICULTY LEVEL



#### PANNA COTTA

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##### INGREDIENTS

PANNA COTTA MIX

g 130

LIQUID CREAM 35% FAT

g 500

MILK 3.5% FAT

g 500

##### PREPARATION

Boil milk in a small pot, add PANNA COTTA MIX and mix well with a whisk or immersion mixer to avoid the formation of lumps.

Add cold cream (5°C) and mix.

#### TOPPING

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##### INGREDIENTS

MIRROR CARAMEL

To Taste

##### FINAL COMPOSITION

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

Remove from moulds and finish with MIRROR CARAMEL on top.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

**AMBASSADOR'S TIPS**

If you prefer to get a thicker texture, use 150g of PANNA COTTA MIX instead of 130g.