

# **CARAMEL PANNA COTTA**

### CARAMEL FLAVOURED SPOON DESSERT

DIFFICULTY LEVEL B B







### PANNA COTTA

INGREDIENTS		PREPARATION
PANNA COTTA MIX	g 130	Boil milk in a small pot, add PANNA COTTA MIX and mix well with a whisk or immersion mixer to
LIQUID CREAM 35% FAT	g 500	avoid the formation of lumps.
MILK 3.5% FAT	g 500	Add cold cream (5°C) and mix.

#### **TOPPING**

#### **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.

