



FRUIT PANNA COTTA

FRUIT FLAVOURED SPOON DESSERT

DIFFICULTY LEVEL



PANNA COTTA WITH FRUIT PURÉE

INGREDIENTS

PANNA COTTA MIX

g 120-130

LIQUID CREAM 35% FAT

g 500

MILK 3.5% FAT

g 200

FRUIT PURÉE

g 300

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 fruit purée and mix.

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