



PANNA COTTA MARQUISE

CHOCOLATE AND HAZELNUT BISCUIT RECIPE:

INGREDIENTS

| | |
|-------------------|-------|
| BISCUIMIX CHOC | g 500 |
| WATER | g 300 |
| EGGS | g 300 |
| CHOPPED HAZELNUTS | g 150 |

PREPARATION

Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.

CHOCOLATE AND HAZELNUT BISCUIT RECIPE:

INGREDIENTS

| | |
|----------------------|---------|
| LIQUID CREAM 35% FAT | g 1.000 |
| LILLY NEUTRO | g 200 |
| WATER | g 170 |
| JOYPASTE PANNA COTTA | g 60 |

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STEP 4

INGREDIENTS

MIRROR EXTRA DARK CHOCOLATE

To Taste