



## MASALA CHAI PANNA COTTA

### PANNA COTTA

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#### INGREDIENTS

PANNA COTTA MIX	g 65
MILK	g 250
LIQUID CREAM 35% FAT	g 250
CHAI TEA	g 4
CARDAMOM	2-3 semi

#### PREPARATION

Boil the milk with the tea and cardamom. By using a whisk, mix the milk with a PANNA COTTA MIX and add the cream, strain and pour into a jar, creating in the middle a layer of FRUTTIDOR MANGO.

### GELIFICATO

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#### INGREDIENTS

WATER	g 250
CHAI TEA	g 2
RIFLEX POWDER NEUTRAL	g 25
CASTER SUGAR	g 30

#### PREPARATION

Boil the milk with the tea and cardamom. By using a whisk, mix the milk with a PANNA COTTA MIX and add the cream, strain and pour into a jar, creating in the middle a layer of FRUTTIDOR MANGO.

### STEP 3

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#### INGREDIENTS

FRUTTIDOR MANGO	To Taste
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#### STEP 4

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##### INGREDIENTS

MIRROR TROPICAL

To Taste

#### STEP 5

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##### INGREDIENTS

CARDAMOM

To Taste