



## LEMON, APRICOT AND ROSEMARY PANNA COTTA

### INGREDIENTS

PANNA COTTA MIX  
LIQUID CREAM 35% FAT  
MILK  
PASTA AROMATIZZANTE LIMONE  
MILLED ROSEMARY

g 130  
g 500  
g 500  
g 25  
g 5

Boil milk and rosemary 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.  
Add JOYPASTE PASTRY LEMON, mix and pour in glasses, half-filling them. Let them cool in a refrigerator for at least 4 hours. Place a layer of 1 centimetre of FRUTTIDOR APRICOT and decorate with a tuft of rosemary.

### PREPARATION

### STEP 2

### INGREDIENTS

FRUTTIDOR ALBICOCCA  
ROSEMARY

To Taste  
To Taste



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER