

# PANNA COTTA MIX

PASTRY PANNA COTTA

Hot process panna cotta mix. Very easy and quick to use: you will only need to add fresh cream and milk, then, in a few minutes, your panna cotta will be ready to be refrigerate.



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01070579

## ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Soybeans



Milk

## INFO

### Description

mix in powder for the hot making of panna cotta.

### Denomination

semifinished product for panna cotta.

### Directions for use

**irca**  
GROUP

Extraordinary  
made simple.

PANNA COTTA MIX \_\_\_\_\_ g 130 (150 g for a higher consistency)

fresh cream \_\_\_\_\_ g 500

milk \_\_\_\_\_ g 500

Boil milk and cream in a pan.

Remove it from fire and add Panna Cotta Mix mixing thoroughly with a whisk to avoid lumps.

Pour the cream into the molds and let cool in the refrigerator for at least 4 hours.

For a tastier product prepare panna cotta only with fresh cream (PANNA COTTA MIX 130 g - cream 1000 g.).



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