

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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made simple.**