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

irca GROUP Extraordinary made simple.



Milk

INFO

Description
mix in powder for the hot making of panna cotta.

Denomination
semifinished product for panna cotta.

Directions for use
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.).