



PANNA COTTA

chef Basic level

SPOON DESSERT

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INGREDIENTS

LILLY NEUTRO

confectioner's sugar

milk 3.5% fat - (min. 30°C)

liquid cream 35% fat - (4-5°C)

PREPARATION

250-300g Mix LILLY NEUTRO, sugar and lukewarm milk with a whisk, add the cream
50g immediately after and stir, then pour the mixture into a silicone mould.

500g Refrigerate for 2 hours at least.

500g

Final composition

Remove from the mould and decorate as you like most.