



# PANNA COTTA

🏠 Basic level

SPOON DESSERT

## PANNA COTTA

### LILLY NEUTRO

confectioner's sugar  
milk 3.5% fat - (min. 30°C)  
liquid cream 35% fat - (4-5°C)

250-300g  
50g  
500g  
500g

Mix LILLY NEUTRO, sugar and lukewarm milk with a whisk, add the cream immediately after and stir, then pour the mixture into a silicone mould. Refrigerate for 2 hours at least.

## FINAL COMPOSITION

Remove from the mould and decorate as you like most.