



PANNA COTTA

👤 Basic level

SPOON DESSERT

PANNA COTTA

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.