

PANNA COTTA

Basic level

SPOON DESSERT

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LILLY NEUTRO	250-300g	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.
confectioner's sugar	50g	
milk 3.5% fat - (min. 30°C)	500g	
liquid cream 35% fat - (4-5°C)	500g	

FINAL COMPOSITION

Remove from the mould and decorate as you like most.

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