



# CARAMEL PANNA COTTA

👤 Basic level

CARAMEL FLAVOURED SPOON DESSERT

## PANNA COTTA

### PANNA COTTA MIX

liquid cream 35% fat  
milk 3.5% fat

130g  
500g  
500g

Boil milk in a small pot, add PANNA COTTA MIX and mix well with a whisk or immersion mixer to avoid the formation of lumps.  
Add cold cream (5°C) and mix.

## FINAL COMPOSITION

Pour the creamy mixture in steel moulds, silicone moulds or transparent glasses and refrigerate for at least 4 hours. Remove from moulds and finish with MIRROR CARAMEL on top.