



CARAMEL PANNA COTTA

👤 Basic level

CARAMEL FLAVOURED SPOON DESSERT

PANNA COTTA

INGREDIENTS

[PANNA COTTA MIX](#)

liquid cream 35% fat

milk 3.5% fat

PREPARATION

- 130g Boil milk in a small pot, add PANNA COTTA MIX and mix well with a whisk or
- 500g immersion mixer to avoid the formation of lumps.
- 500g 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.