



CARAMEL PANNA COTTA

chef 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.