



PANNA COTTA ALL FLAVORS

+1

👤 Basic level

- AMARETTI BASE:

TOP FROLA

unsalted butter 82% fat
egg yolk

500g
180g
75g
75g

Mix all the ingredients in a planetary mixer equipped with paddle for 5 minutes at low speed. Leave to rest for at least 2 hours in the refrigerator. Wait for and draw some discs with a diameter of 12 mm, place them on the perforated silicone mats and cook at 180°C for a few minutes.

- AMARETTI BASE:

PANNA COTTA MIX

milk
liquid cream 35% fat

130g
500g
500g

Mix all the ingredients in a planetary mixer equipped with paddle for 5 minutes at low speed. Leave to rest for at least 2 hours in the refrigerator. Wait for and draw some discs with a diameter of 12 mm, place them on the perforated silicone mats and cook at 180°C for a few minutes.