

PANNA COTTA ALL FLAVORS +1

- Amaretti base:

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat egg yolk

PREPARATION

500g Mix all the ingredients in a planetary mixer equipped with paddle for 5

180g $\,$ minutes at low speed. Leave to rest for at least 2 hours in the refrigerator.

 $75g\,$ Wait for and draw some discs with a diameter of 12 mm, place them on the

75g perforated silicone mats and cook at 180°C for a few minutes.

- Amaretti base:

INGREDIENTS

PANNA COTTA MIX

milk

liquid cream 35% fat

PREPARATION

130g Mix all the ingredients in a planetary mixer equipped with paddle for 5

500g minutes at low speed. Leave to rest for at least 2 hours in the refrigerator.

500g 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.