



CHOCOLATE PANNA COTTA

👤 Basic level

CHOCOLATE FLAVOURED SPOON DESSERT

FLAVOURED PANNA COTTA MIXTURE

LILLY CIOCCOLATO FONDENTE
confectioner's sugar
milk 3.5% fat - (min. 30°C)
liquid cream 35% fat - (4-5°C)

250g
50g
500g
500g

Mix LILLY CIOCCOLATO, sugar and milk with a whisk.
Combine cream and pour the mixture in a silicone
mould.
Refrigerate for at least 2 hours.

FINAL COMPOSITION

Remove from mould and finish with MIRROR CIOCCOLATO on top.

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GROUP

Extraordinary
made simple.