

CHOCOLATE PANNA COTTA

☐ Basic level

CHOCOLATE FLAVOURED SPOON DESSERT

FLAVOURED PANNA COTTA MIXTURE

INGREDIENTS

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

PREPARATION

250g Mix LILLY CIOCCOLATO, sugar and milk with a whisk.

50g Combine cream and pour the mixture in a silicone mould.

500g Refrigerate for at least 2 hours.

500g

Final composition

Remove from mould and finish with MIRROR CIOCCOLATO on top.