

# FRUIT PANNA COTTA

FRUIT FLAVOURED SPOON DESSERT

## PANNA COTTA WITH FRUIT PURÉE

#### **INGREDIENTS**

PANNA COTTA MIX

liquid cream 35% fat milk 3.5% fat fruit purée - (fresca o congelata)

#### **PREPARATION**

120-130g 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.

200g Add cold cream (5°C) and fruit purée and mix.

300g

### **Final composition**

Pour the creamy mixture in steel moulds, silicone moulds or transparent glasses and refrigerate for at least 4 hours. Decorate the top as you like.