FRUIT PANNA COTTA

Basic level

FRUIT FLAVOURED SPOON DESSERT

PANNA COTTA WITH FRUIT PURÉE

PANNA COTTA MIX	120-130g	Boil milk in a small pot, add PANNA COTTA MIX and mix well with a whisk or immersion mixer to avoid the formation of lumps. Add cold cream (5°C) and fruit purée and mix.
liquid cream 35% fat	500g	
milk 3.5% fat	200g	
fruit purée - (fresca o congelata)	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.