

# FRUIT PANNA COTTA

👤 Basic level

FRUIT FLAVOURED SPOON DESSERT

## PANNA COTTA WITH FRUIT PURÉE

### PANNA COTTA MIX

liquid cream 35% fat

milk 3.5% fat

fruit purée - (fresca o congelata)

120-130g

500g

200g

300g

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.

## 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.