



STRAWBERRY PANNA COTTA

chef Basic level

STRAWBERRY FAVOURED SPOON DESSERT

FLAVOURED PANNA COTTA MIXTURE

INGREDIENTS

PANNA COTTA MIX

liquid cream 35% fat

milk 3.5% fat

PASTA AROMATIZZANTE FRAGOLA

PREPARATION

130 g 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.

500g Add cold cream (5°C) and mix.

70g Add JOYPASTE PASTRY STRAWBERRY and pour into the silicone moulds.

Leave to cool in the refrigerator for at least 4 hours.

Final composition

Remove from moulds and finish with MIRROR FRAGOLA or JOYTOPPING FRAGOLA on top.