

STRAWBERRY PANNA COTTA

Basic level

STRAWBERRY FAVOURED SPOON DESSERT

FLAVOURED PANNA COTTA MIXTURE

PANNA COTTA MIX	130 g	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 mix. Add JOYPASTE PASTRY STRAWBERRY and pour into the silicone moulds. Leave to cool in the refrigerator for at least 4 hours.
liquid cream 35% fat	500g	
milk 3.5% fat	500g	
PASTA AROMATIZZANTE FRAGOLA	70g	

FINAL COMPOSITION

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

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Extraordinary made simple.