



# STRAWBERRY PANNA COTTA

👤 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.