



# STRAWBERRY PANNA COTTA

🏠 Basic level

STRAWBERRY FAVOURED SPOON DESSERT

## FLAVOURED PANNA COTTA MIXTURE

### PANNA COTTA MIX

liquid cream 35% fat

milk 3.5% fat

PASTA AROMATIZZANTE FRAGOLA

130 g

500g

500g

70g

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.

## FINAL COMPOSITION

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

**irca**  
GROUP

Extraordinary  
made simple.