

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.

70q 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.