

COFFEE PANNA COTTA

COFFEE FLAVOURED SPOON DESSERT

PANNA COTTA MIXTURE

INGREDIENTS

PANNA COTTA MIX liquid cream 35% fat

milk 3.5% fat soluble coffee

PREPARATION

140-150g Boil milk in a small pot, add PANNA COTTA MIX and stir soluble coffee, mix

500g well with a whisk or immersion mixer to avoid the formation of lumps.

500g Add cold cream (5°C) and mix.

10g

Final composition

Pour the creamy mixture in steel moulds, silicone moulds or transparent glasses and refrigerate for at least 4 hours. Decorate the top as you like.