

COFFEE PANNA COTTA

👤 Basic level

COFFEE FLAVOURED SPOON DESSERT

PANNA COTTA MIXTURE

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liquid cream 35% fat
milk 3.5% fat
soluble coffee

140-150g
500g
500g
10g

Boil milk in a small pot, add PANNA COTTA MIX and stir soluble coffee, mix well with a whisk or immersion mixer to avoid the formation of lumps.
Add cold cream (5°C) and mix.

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.