COFFEE PANNA COTTA

Basic level

COFFEE FLAVOURED SPOON DESSERT

PANNA COTTA MIXTURE

PANNA COTTA MIX	140-150g	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.
liquid cream 35% fat	500g	
milk 3.5% fat	500g	
soluble coffee	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.