

MASALA CHAI PANNA COTTA

Basic level

PANNA COTTA

PANNA COTTA MIX	65g	Boil the milk with the tea and cardamom. By using a whisk, mix the milk with a PANNA COTTA MIX and add the cream, strain and pour into a jar, creating in the middle a layer of FRUTTIDOR MANGO.
milk	250g	
liquid cream 35% fat	250g	
chai tea	4g	
cardamom	2-3 semi	

GELIFICATO

water	250g	Boil the milk with the tea and cardamom. By using a whisk, mix the milk with a PANNA COTTA MIX and add the cream, strain and pour into a jar, creating in the middle a layer of FRUTTIDOR MANGO.
chai tea	2g	
RIFLEX POWDER NEUTRAL	25g	
caster sugar	30g	

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