

## STRAWBERRY AND PINEAPPLE CRUMBLE PANNA COTTA

## **INGREDIENTS**

PANNA COTTA MIX

liquid cream 35% fat milk

PASTA AROMATIZZANTE FRAGOLA

## **PREPARATION**

130-150g 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.

70a Add JOYPASTE PASTRY STRAWBERRY and mix

## **Final composition**

Pour the mixture in glasses filling them by 1/3 and let them cool in a refrigerator for at least 4 hours.

Place a layer of about 1 centimetre of FRUTTIDOR PINEAPPLE and decorate the surface with CRUMBLE GRANULES or BISCUIT GRANULES.