



STRAWBERRY AND PINEAPPLE CRUMBLE PANNA COTTA

🏠 Basic level

PANNA COTTA MIX

liquid cream 35% fat
milk

PASTA AROMATIZZANTE FRAGOLA

130-150g

500g

500g

70g

Boil milk in a small pot, add PANNA COTTA MIX and mix well with a whisk or immersion mixer to avoid the formation of lumps.

Add cold cream (5°C) and mix.

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.

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GROUP

Extraordinary
made simple.