

STRAWBERRY AND PINEAPPLE CRUMBLE PANNA COTTA

Basic level

PANNA COTTA MIX	130-150g	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
liquid cream 35% fat	500g	
milk	500g	
PASTA AROMATIZZANTE FRAGOLA	70g	

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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