



STRAWBERRY PANNA COTTA

STRAWBERRY FAVOURED SPOON DESSERT

DIFFICULTY LEVEL



FLAVOURED PANNA COTTA MIXTURE

INGREDIENTS

PANNA COTTA MIX

g 130

LIQUID CREAM 35% FAT

g 500

MILK 3.5% FAT

g 500

PASTA AROMATIZZANTE FRAGOLA

g 70

PREPARATION

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 pour into the silicone moulds.

Leave to cool in the refrigerator for at least 4 hours.

TOPPING

INGREDIENTS

MIRROR FRAGOLA

To Taste

JOYTOPPING FRAGOLA

To Taste

FINAL COMPOSITION

Remove from moulds and finish with MIRROR FRAGOLA or JOYTOPPING FRAGOLA on top.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

AMBASSADOR'S TIPS

If you prefer to get a thicker texture, use 150g of PANNA COTTA MIX instead of 130g.