



LEMON PANNA COTTA

LEMON FLAVOURED SPOON DESSERT

DIFFICULTY LEVEL



FLAVOURED PANNA COTTA MIXTURE

INGREDIENTS

LILLY LIMONE
CONFECTIONER'S SUGAR
MILK 3.5% FAT - HEATED TO 40°C
LIQUID CREAM 35% FAT - COLD

g 250
g 50
g 500
g 500

PREPARATION

Mix LILLY LIMONE, sugar and milk with a whisk.
Combine cream and pour the mixture in a silicone mould.
Refrigerate for at least 2 hours.

TOPPING

INGREDIENTS

MIRROR LIMONE

To Taste

FINAL COMPOSITION

Remove from mould and finish with MIRROR LIMONE on top.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF