



PANNA COTTA

SPOON DESSERT

DIFFICULTY LEVEL



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INGREDIENTS

LILLY NEUTRO

g 250-300

CONFECTIONER'S SUGAR

g 50

MILK 3.5% FAT

g 500

LIQUID CREAM 35% FAT

g 500

PREPARATION

Mix LILLY NEUTRO, sugar and lukewarm milk with a whisk, add the cream immediately after and stir, then pour the mixture into a silicone mould.

Refrigerate for 2 hours at least.

STEP 2

INGREDIENTS

MIRROR CARAMEL

To Taste

FINAL COMPOSITION

Remove from the mould and decorate as you like most.