



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.