



LEMON PANNA COTTA

LEMON FLAVOURED SPOON DESSERT

DIFFICULTY LEVEL   

FLAVOURED PANNA COTTA MIXTURE

INGREDIENTS

LILLY LIMONE	g 250
CONFECTIONER'S SUGAR	g 50
MILK 3.5% FAT - HEATED TO 40°C	g 500
LIQUID CREAM 35% FAT - COLD	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
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FINAL COMPOSITION

Remove from mould and finish with MIRROR LIMONE on top.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF