



CHOCOLATE PANNA COTTA

CHOCOLATE FLAVOURED SPOON DESSERT

DIFFICULTY LEVEL



FLAVOURED PANNA COTTA MIXTURE

INGREDIENTS

LILLY CIOCCOLATO FONDENTE

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 CIOCCOLATO, 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 CIOCCOLATO

To Taste

FINAL COMPOSITION

Remove from mould and finish with MIRROR CIOCCOLATO on top.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF