



COFFEE PANNA COTTA

COFFEE FLAVOURED SPOON DESSERT

DIFFICULTY LEVEL



PANNA COTTA MIXTURE

INGREDIENTS

PANNA COTTA MIX	g 140-150
LIQUID CREAM 35% FAT	g 500
MILK 3.5% FAT	g 500
SOLUBLE COFFEE	g 10

PREPARATION

Boil milk in a small pot, add PANNA COTTA MIX and stir soluble coffee, mix well with a whisk or immersion mixer to avoid the formation of lumps.

Add cold cream (5°C) and mix.

FINAL COMPOSITION

Pour the creamy mixture in steel moulds, silicone moulds or transparent glasses and refrigerate for at least 4 hours.

Decorate the top as you like.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF