



# CARAMEL PANNA COTTA

## CARAMEL FLAVOURED SPOON DESSERT

**DIFFICULTY LEVEL**   

### PANNA COTTA

#### INGREDIENTS

PANNA COTTA MIX	g 130
LIQUID CREAM 35% FAT	g 500
MILK 3.5% FAT	g 500

#### 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.

### TOPPING

#### INGREDIENTS

MIRROR CARAMEL	To Taste
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#### FINAL COMPOSITION

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

Remove from moulds and finish with MIRROR CARAMEL 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.