

# FRUIT PANNA COTTA

## FRUIT FLAVOURED SPOON DESSERT

DIFFICULTY LEVEL





## PANNA COTTA WITH FRUIT PURÉE

INGREDIENTS		PREPARATION
PANNA COTTA MIX	g 120-130	Boil milk in a small pot, add PANNA COTTA MIX and mix well with a whisk or immersion mixer
LIQUID CREAM 35% FAT	g 500	to avoid the formation of lumps.
MILK 3.5% FAT	g 200	Add cold cream (5°C) and fruit purée and mix.
FRUIT PURÉE	g 300	

#### 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

