



## FRUIT PANNA COTTA

### FRUIT FLAVOURED SPOON DESSERT

**DIFFICULTY LEVEL**



#### PANNA COTTA WITH FRUIT PURÉE

##### INGREDIENTS

PANNA COTTA MIX	g 120-130
LIQUID CREAM 35% FAT	g 500
MILK 3.5% FAT	g 200
FRUIT PURÉE	g 300

##### 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 fruit purée 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