



LEMON, APRICOT AND ROSEMARY PANNA COTTA

INGREDIENTS

PANNA COTTA MIX

g 130

LIQUID CREAM 35% FAT

g 500

MILK

g 500

PASTA AROMATIZZANTE LIMONE

g 25

MILLED ROSEMARY

g 5

PREPARATION

Boil milk and rosemary 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.

Add JOYPASTE PASTRY LEMON, mix and pour in glasses, half-filling them. Let them cool in a refrigerator for at least 4 hours. Place a layer of 1 centimetre of FRUTTIDOR APRICOT and decorate with a tuft of rosemary.

STEP 2

INGREDIENTS

FRUTTIDOR ALBICOCCA

To Taste

ROSEMARY

To Taste

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER