



PANNA COTTA ALL FLAVORS +1

- AMARETTI BASE:

INGREDIENTS

TOP FROLLA	g 500
UNSALTED BUTTER 82% FAT	g 180
EGG YOLK	g 75
	g 75

PREPARATION

Mix all the ingredients in a planetary mixer equipped with paddle for 5 minutes at low speed. Leave to rest for at least 2 hours in the refrigerator. Wait for and draw some discs with a diameter of 12 mm, place them on the perforated silicone mats and cook at 180°C for a few minutes.

- AMARETTI BASE:

INGREDIENTS

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

PREPARATION

Mix all the ingredients in a planetary mixer equipped with paddle for 5 minutes at low speed. Leave to rest for at least 2 hours in the refrigerator. Wait for and draw some discs with a diameter of 12 mm, place them on the perforated silicone mats and cook at 180°C for a few minutes.