



# PANNA COTTA

## SPOON DESSERT

### DIFFICULTY LEVEL



### PANNA COTTA

#### INGREDIENTS

LILLY NEUTRO	g 250-300
CONFECTIONER'S SUGAR	g 50
MILK 3.5% FAT	g 500
LIQUID CREAM 35% FAT	g 500

#### PREPARATION

Mix LILLY NEUTRO, sugar and lukewarm milk with a whisk, add the cream immediately after and stir, then pour the mixture into a silicone mould.  
Refrigerate for 2 hours at least.

### STEP 2

#### INGREDIENTS

MIRROR CARAMEL	To Taste
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#### FINAL COMPOSITION

Remove from the mould and decorate as you like most.