



# 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 |
|----------------|----------|

### FINAL COMPOSITION

Remove from the mould and decorate as you like most.