



# LEMON PANNA COTTA

## LEMON FLAVOURED SPOON DESSERT

DIFFICULTY LEVEL   

### FLAVOURED PANNA COTTA MIXTURE

#### INGREDIENTS

- LILLY LIMONE
- CONFECTIONER'S SUGAR
- MILK 3.5% FAT - HEATED TO 40°C
- LIQUID CREAM 35% FAT - COLD

#### PREPARATION

- g 250 Mix LILLY LIMONE, sugar and milk with a whisk.
- g 50 Combine cream and pour the mixture in a silicone mould.
- g 500 Refrigerate for at least 2 hours.
- g 500

### TOPPING

#### INGREDIENTS

- MIRROR LIMONE To Taste

#### FINAL COMPOSITION

Remove from mould and finish with MIRROR LIMONE on top.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF