



## COFFEE PANNA COTTA

### COFFEE FLAVOURED SPOON DESSERT

DIFFICULTY LEVEL



#### PANNA COTTA MIXTURE

##### INGREDIENTS

PANNA COTTA MIX

LIQUID CREAM 35% FAT

MILK 3.5% FAT

SOLUBLE COFFEE

g 140-150

g 500

g 500

g 10

##### PREPARATION

Boil milk in a small pot, add PANNA COTTA MIX and stir soluble coffee, mix well with a whisk or immersion mixer to avoid the formation of lumps.

Add cold cream (5°C) and mix.

##### FINAL COMPOSITION

Pour the creamy mixture in steel moulds, silicone moulds or transparent glasses and refrigerate for at least 4 hours.

Decorate the top as you like.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF