



STEP 1

INGREDIENTS

NATUR ACTIV	g 60
STRONG FLOUR	g 1.000
WATER	g 550

PREPARATION

Boil milk and cream in a pan. Remove it from fire and add fruit pulp; stir then add PANNA COTTA MIX mixing thoroughly with a whisk to avoid lumps. Pour the cream into the molds and let cool in the refrigerator for at least 4 hours. Decorate the surface to taste.

STEP 2

INGREDIENTS

	g 1.000
WATER	g 600-650
SALT	g 40
OROMALT	g 15
YORK EVOLUTION	g 10
PITTED OLIVES	g 3.000

PREPARATION

Boil milk and cream in a pan. Remove it from fire and add fruit pulp; stir then add PANNA COTTA MIX mixing thoroughly with a whisk to avoid lumps. Pour the cream into the molds and let cool in the refrigerator for at least 4 hours. Decorate the surface to taste.