



LEMON, APRICOT AND ROSEMARY PANNA COTTA

INGREDIENTS

PANNA COTTA MIX
LIQUID CREAM 35% FAT
MILK
PASTA AROMATIZZANTE LIMONE
MILLED ROSEMARY

g 130
g 500
g 500
g 25
g 5

PREPARATION

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

Add cold cream (5°C) and mix.

Add JOYPASTE PASTRY LEMON, mix and pour in glasses, half-filling them. Let them cool in a refrigerator for at least 4 hours. Place a layer of 1 centimetre of FRUTTIDOR APRICOT and decorate with a tuft of rosemary.

STEP 2

INGREDIENTS

FRUTTIDOR ALBICOCCA
ROSEMARY

To Taste
To Taste



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER