



STRAWBERRY AND PINEAPPLE CRUMBLE PANNA COTTA

INGREDIENTS

PANNA COTTA MIX	g 130-150
LIQUID CREAM 35% FAT	g 500
MILK	g 500
PASTA AROMATIZZANTE FRAGOLA	g 70

PREPARATION

Boil milk 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 STRAWBERRY and mix

STEP 2

INGREDIENTS

FRUTTIDOR ANANAS	To Taste
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STEP 3

INGREDIENTS

GRANELLA DI BISCOTTO	To Taste
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FINAL COMPOSITION

Pour the mixture in glasses filling them by 1/3 and let them cool in a refrigerator for at least 4 hours.

Place a layer of about 1 centimetre of FRUTTIDOR PINEAPPLE and decorate the surface with CRUMBLE GRANULES or BISCUIT GRANULES.

