



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

Step 3

INGREDIENTS

GRANELLA DI BISCOTTO

To Taste

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.