

## 5-LAYER PANNA COTTA



### Menù Ingredients

20 g Garniture di frutti di bosco - Wild Berry topping - AO1

20 g Garniture di mirtilli - Blueberry topping - A81X

20 g Garniture di more - Blackberry topping - A91X

20 g Garniture di ribes - Currant topping - A71X

3 cans Èpannacotta - Èpannacotta Dessert - LK1

### Ingredients

**Chef:** Monica Copetti

**Gluten Free**

### Method

Servings: 24 portions (of approx. 100 g each).

Thoroughly shake the cans of Èpannacotta. Pour them into a large bowl and process for a few minutes with an immersion blender. Separate the resulting mixture into 5 bowls of equal weight. Add a different Menù topping to the each of the 4 other bowls, again using an immersion blender. Line the bottom and sides of a 22 cm-diameter springform pan with cling film. Pour in the first bowl of Èpannacotta (the darkest one) and leave to set. Continue by adding the other bowls from darkest to lightest, finishing with the white layer. Leave to set in the fridge for at least 8 hours and before removing from the mould, place in the freezer for at least another half an hour.