

## BONET AND PANNA COTTA



**Chef:** Leonardo Pellacani

### Method

For 6 serves

In a bowl, dissolve the Bonet Pudding Powder Mix with a small amount of milk. Meanwhile, in a saucepan, heat the remaining milk to a boil. Add the dissolved Bonet Pudding Powder Mix and let it boil for a few minutes. Pour the Bonet into glasses and allow it to cool.

In another saucepan, prepare the Panna Cotta Dessert by bringing the fresh cream and milk to a boil. Once it reaches a boil, add the Panna Cotta Dessert Powder Mix. Let it cool to room temperature, then pour it into the glasses over the Bonet layer.

Refrigerate for at least 6 hours.

Before serving, top with salted caramel, hazelnut sablage, and rose petals.

### Gluten Free Method

#### Menù Ingredients

180 g Caramello Salato (Salted Caramel) - D60X

33 g Panna Cotta - Panna Cotta Dessert - DZ1

36 g Sablage nocciola - Hazelnut sablage - 7086

70 g Bonet - Bonet Pudding - LA1X

q.b. Petali di rosa (Rose petals ) - 1252

#### Ingredients

200 ml (to prepare Bonet) Milk

120 ml (to prepare Panna cotta) Milk

120 ml (to prepare Panna cotta) Cream