BONET AND PANNA COTTA



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

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

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