

PANNA COTTA DESSERT WITH SWEET PISTACHIO WITH TRAPANI SEA SALT PGI



Menù Ingredients

140 g Panna Cotta - Panna Cotta Dessert - DZ1
to taste Granella di pistacchi verdi - Chopped Green Pistachio - 7084X
to taste Pistacchio dolce - Sweet Pistachio Cream - L60X

Ingredients

500 ml milk
500 ml fresh cream
Chocolate decoration
Crunchy caramel decoration

Chef: Gianluca Galliera

Method

Serves 8

Prepare the Panna Cotta Dessert by boiling the milk and cream. Add the powder mix, following the instructions on the package, and mix quickly with a whisk. Bring back to the boil and pour the Panna Cotta Dessert into single-portion moulds. Refrigerate for at least 3 hours. Remove the Panna Cotta Dessert from the moulds, garnish with sweet pistachio cream and chopped pistachio, and decorate with chocolate and crispy caramel decorations.