PANNA COTTA IN A JAR



Menù Ingredients

1 tin Èpannacotta - Èpannacotta Dessert - LK1X

20 g Sablage nocciola - Hazelnut sablage - 7086

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

50 g Riccioli di cioccolato - Chocolate curls - 7087

Ingredients

Mint leaves

100 g Fresh berries

Chef: Monica Copetti

Method

FOR 8 JAR

Whisk Èpannacotta Evolution with a hand blender and pour into 8 jars. Refrigerate for at least 8 hours. Garnish with berry topping, fresh berries and mint leaves, or with chocolate curls and ground hazelnuts.

Gluten Free Method

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