PANNA COTTA WITH BLUEBERRIES AND STRAWBERRIES



Menù Ingredients

40 g Garniture di mirtilli - Blueberry topping - A81X
40 g Glassa alla fragola - Strawberry glaze - QA0
540 g Èpannacotta - Èpannacotta Dessert - LK1X

Ingredients

to taste Mint
to taste Blueberries
to taste Strawberries

Chef: Leonardo Pellacani

Method

Firstly, I take the épannacotta and lightly shake it. Ideal for preparing this classic dessert according to the traditional recipe. and I empty it in a jug. With an immersion blender we amalgamate the product. Now we flavour part of the Panna Cotta with a Strawberry Glaze. We mix the glaze with the Panna Cotta. Now we pour it into a jar. We take the previously blended Blueberry Topping and add it to the Panna Cotta, and blend with the immersion blender. Now we empty it in the jar. We finish the last jar with the plain Panna Cotta. Refrigerate for At least 8 hours at 0°/+ 4° C or in a blast chiller at -5°C for 20 minutes. Let's plate up. Our dessert is ready.

Gluten Free Method

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