PANNA COTTA WITH CARAMEL, STRAWBERRIES AND WILD BERRIES



Menù Ingredients

100 g Zucchero caramellato - Caramel Sugar - DN0

1 pack. Èpannacotta - Èpannacotta Dessert - LK1X

Ingredients

200 g Fresh wild berries

150 g Icing sugar

Strawberries

Chef: Monica Copetti

Gluten Free

Method

MAKES 8 PORTIONS

Whisk the Èpannacotta with a hand blender and pour into 8 individual moulds. Refrigerate for at least 8 hours.

Turn the panna cotta onto the plate, decorate with the Caramel Sugar, wild berries, fresh strawberries and mint leaves, and serve.

Gluten Free Method

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