PANNA COTTA WITH FOREST FRUITS



Menù Ingredients

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

600 g Èpannacotta - Èpannacotta Dessert - LK1X

Matite di cioccolato fondente – Dark chocolate sticks - 7089

Ingredients

Mint

Chef: Leonardo Pellacani

Method

We shake the can vigorously before use. We open the can and pour the contents into a container.

Ideal for preparing this classic dessert according to the traditional recipe. If we see that the product isn't perfectly uniform we help it along using an immersion blender. Now we empty about 100 g of the panna cotta into its special coupe

Place it in the fridge. At least 8 hours at 0°/+ 4° C

Or in a blast chiller: -5° C for 20 minutes

When this time has elapsed we take our panna cotta, which as you can see is nice and firm, and finish off with fruits of the forest, a leaf of mint and a chocolate stick.

And our dessert is ready!

Gluten Free Method

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Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)