

PINK PANNA COTTA



Menù Ingredients

1 packet Èpannacotta - Èpannacotta Dessert - LK1X
480 g Glassa alla fragola - Strawberry glaze - QA0

Ingredients

Fresh mint
Fresh strawberries

Chef: Leonardo Pellacani

Gluten Free

Method

Makes 8 jars

Line each jar with the strawberry glaze. Whisk the Èpannacotta in a mixer and pour into the jars. Refrigerate for at least 8 hours. Add chunks of strawberry before serving and stir with a bit of glaze. Finish with a mint leaf and serve.

Gluten Free Method
