

PANNA COTTA



backaldrin®



Tip

Serve on a dessert plate, decorate with strawberries and fruit coulis.

PANNA COTTA

KO 617

Panna Cotta

1.000 kg whipping cream (36 %)
0.150 kg **Sahnissimo® Neutral** (2874)
0.006 kg **Vanilla Flavour** (1365)
1.156 kg Panna Cotta

When serving the Panna Cotta in a dessert glass, reduce amount of **Sahnissimo® Neutral** (2874) (0,100 kg less).

Preparation

Bring whipping cream with **Vanilla Flavour** (1365) or vanilla beans to the boil. Stir in **Sahnissimo® Neutral** (2874) until well blended. Pour into desired moulds and leave to cool. Finally, carefully turn out the Panna Cotta onto plates, or serve in dessert glasses. Decorate as desired.

Perfect for creative Sweet Dreams

With **Sahnissimo®**, there are no limits. Try the dessert creations with fruit liqueurs, pureed fruit, fruit brandy or a fruit syrup of your choice. Please note: to achieve perfect results when using liquid ingredients, the amount of water must be reduced. **Sahnissimo®** is perfect for stabilizing fruit sauces, purees or fruit juices. Even fruit jellies can be refined with it. **Sahnissimo®** enhances the natural flavour of fruit fillings. **Sahnissimo®** produces good results with even the most acid of fruits, with the exception of kiwi.