

BLUEBERRY PANA COTTA



Ingredients

For Panna Cotta

- 100g **Pannacotta Cream Top chef**
- 350g **Dairy Cream Lowicz 36%**
- 350g Milk 3.5%

Directions

For Panna Cotta

Dissolve **Pannacotta Cream Top chef** in **Dairy Cream Lowicz 36%** with the milk and mix very well. Then heat the mixture to 70-80 oC (without boiling) while stirring continuously. Remove the mixture from the heat and allow it to cool until 35 oC.

Moulding

We divide the mixture into two bowls in equal amounts. We mix **Greek Yoghurt**

Torrionalba in one bowl and **Blueberry Fruit Paste Torrionalba** to the other one.

We take glasses and place them obliquely in a silicone. Fill the Blueberry Pannacotta up to the middle and freeze. Next, place the glasses in an upright position and fill them with the Panacotta Yoghurt upwards.

Finally, we decorate with various seasonal fruits and a bit of basil.

★ 5 / 5 © 2019-07-19