



DISPLAY CONDITIONS

Chilled



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Sweet Food



LEMON AND LIME PANNA COTTA

OVERVIEW

16-054

INGREDIENTS

Group Base

Ingredient	KG	%
Fresh Milk	0.800	80.00
Heavy Cream	0.200	20.00
Gelatin Mass	0.005	0.50
Condensed Milk	0.050	5.00
BAKELS VANILLA CREAM	0.060	6.00
White Sugar	0.150	15.00
APITO BUTTA VANILLA ESSENCE	0.010	1.00
Fresh Lime (zest)	0.005	0.50
Fresh Lemon (zest)	0.005	0.50
Total Weight: 1.285		

Yield: 17 pieces

METHOD

How to do it:

1. In a clean pot, bring to a boil milk, cream, sugar, Apito Butta Vanilla Essence, Bakels Condensed Milk and Bakels Vanilla Cream.
2. Add gelatin mass, lemon zest and lime zest.
3. Pour in silicon molds around 75 grams per piece.
4. Cool down.
5. Put in a chiller and chill overnight.
6. Unmold and serve with mint and assorted coulis.