

UBE PANNA COTTA

OVERVIEW

13-023

INGREDIENTS

Group Panna Cotta

| Ingredient | KG |
|----------------------------|-------|
| All Purpose Cream | 0.250 |
| Refined Sugar | 0.063 |
| Gelatin Powder (clear) | 0.004 |
| Cold water | 0.013 |
| APITO UBE PASTE | 0.001 |
| Total Weight: 0.330 | |

Yield: 8 x 40g cups

METHOD

How to do it:

1. Combine hot water and gelatin and let gelatin bloom. Set aside.
2. Heat all purpose cream, Apito Ube and sugar until smooth but do not let the mixture boil.
3. Once the mixture starts to simmer, turn off the heat and add the gelatin mixture. Mix until the gelatin dissolves.
4. Pour the mixture in dessert cups and chill until set (approximately 2 hours).



DISPLAY CONDITIONS

Chilled



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Dessert