



# PISTACHIO PANNA COTTA

## INGREDIENTS

### Group Pistachio mousse

Ingredient

Heavy cream

Sugar

Gelatine

Aromatic Pistachio Flavour

### Group Decoration

Ingredient

Bakels Delight

## METHOD

- Soak the gelatine in cold water for about 10 minutes.
- Boil the sugar and cream with Aromatic Pistachio Flavour.
- Squeeze the water out of the gelatine and add to the cream mixture.
- Pour into the desired single-serve packaging.
- Refrigerate.
- Decorate as desired. Here we have used Bakels Delight.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Confectionery



## OCCASION

Easter, Sweet tapas



## FINISHED PRODUCT

Dessert

	KG
Heavy cream	1.000
Sugar	0.180
Gelatine	0.026
Aromatic Pistachio Flavour	0.040
<b>Total Weight:</b>	<b>1.246</b>

	KG
Bakels Delight	-
<b>Total Weight:</b>	<b>0.000</b>