



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Easter, Summer, Sweet tapas



FINISHED PRODUCT

Dessert

RASPBERRY PANNA COTTA

INGREDIENTS

Group Raspberry mousse

Ingredient

Heavy cream

Sugar

Gelatine

Aromatic Raspberry Flavour

KG

1.000

0.180

0.026

0.040

Total Weight: 1.246

Group Decoration

Ingredient

Bakels Delight

KG

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Total Weight: 0.000

METHOD

- Soak the gelatine in cold water for about 10 minutes.
- Boil the sugar and cream with Aromatic Raspberry 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.