



# STRAWBERRY PANNA COTTA

## INGREDIENTS

### Group 1

Ingredient

Heavy cream

Sugar

Gelatine

Aromatic Vanilla Extra Flavour

Bakels Truffle With Strawberry Flavour

Bakels Diamond Glaze Neutral

## METHOD

Soak the gelatin in cold water for about 10 minutes.

Boil the sugar and vanilla flavored cream.

Squeeze the water from the gelatin and add to the cream mixture.

Pour into desired dessert bowl.

When it has cooled: Mix 250 grams of diamond glaze and 150 grams of melted strawberry truffle. decorated on top.



### DISPLAY CONDITIONS

Chilled



### CATEGORY

Confectionery



### OCCASION

Summer, Valentines Day



### FINISHED PRODUCT

Dessert

	KG
Heavy cream	1.000
Sugar	0.180
Gelatine	0.026
Aromatic Vanilla Extra Flavour	0.040
Bakels Truffle With Strawberry Flavour	0.150
Bakels Diamond Glaze Neutral	0.250
<b>Total Weight:</b>	<b>1.646</b>