



# TOFFEE PANNA COTTA

## INGREDIENTS

### Group Toffee Mousse

Ingredient

Heavy cream

Sugar

Gelatine

[Aromatic English Toffee Flavour](#)

### Group Glaze

Ingredient

[Bakels Dark Truffle](#)

[Aromatic English Toffee Flavour](#)

[Bakels Diamond Glaze Neutral](#)

## METHOD

- Soak the gelatine in cold water for about 10 minutes.
- Boil the sugar and cream with Aromatic English Toffee Flavour.
- Squeeze the water out of the gelatine and add to the cream mixture.
- Pour into the desired single-serve packaging.
- Refrigerate. If you want a crunchy base, you can use Bakels Speculoos Crumbs.
- Heat Bakels Diamond Glaze Neutral and add Bakels Dark Truffle and English Toffee Flavour.
- Place the glaze on top in a new layer.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Confectionery



## OCCASION

Autumn, Sweet tapas



## FINISHED PRODUCT

Dessert

	KG
Heavy cream	1.000
Sugar	0.180
Gelatine	0.026
<u><a href="#">Aromatic English Toffee Flavour</a></u>	0.040
<b>Total Weight:</b>	<b>1.246</b>

	KG
<u><a href="#">Bakels Dark Truffle</a></u>	-
<u><a href="#">Aromatic English Toffee Flavour</a></u>	-
<u><a href="#">Bakels Diamond Glaze Neutral</a></u>	-
<b>Total Weight:</b>	<b>0.000</b>

- Decorate as desired. Here we have used Bakels Delight and Bakels Speculoos Crumbs.
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