Sonnentracht
Süße Experten

Panna Cotta

We bring the Italian dessert dream to the plate - vegan and without complicated preparation.

Still to add: 250ml milk, 250ml cream, 2 tablespoons sugar.

Preparation:

1. Measure 250ml milk (or milk substitute) and 250ml cream (or cream substitute).
2. Mix 100ml of this (cold) milk with dessert powder.
   Bring remaining milk and cream to boil with 2 tbsp sugar.
3. Remove saucepan from heat and stir in stirred pudding powder.
4. Bring to the boil again briefly while stirring constantly.
5. Then pour into a bowl, let cool and turn out if necessary.

**Consistency may vary with vegetable alternatives.

Tip: Our Panna Cotta tastes especially delicious when refined with our strawberry syrup.

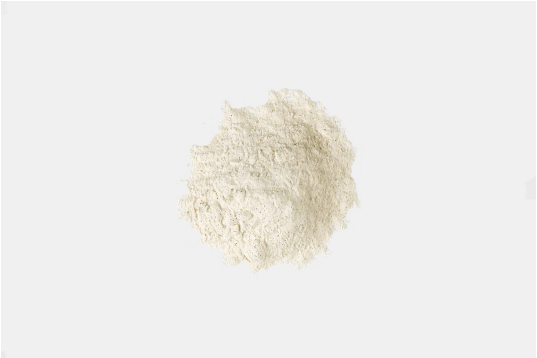
Contents: 33g

Ingredients: Corn starch*, agar agar*, ground vanilla* 0.5%, sea salt.

*from organic farming

Average nutritional values	per 100 g
Calorific value	1473 kJ (344 kcal)
Fat	< 0,5 g
-of which saturated fatty acids	< 0,1 g
Carbohydrates	86 g
-of which sugar	< 0,5 g
Dietary fiber	1,5 g
Protein	< 0,5 g
Salt2)	0,6 g

2) Calculated from naturally occurring sodium.



Sensory & Quality Parameters

Allergens: None

Enthaltene Rohstoffe

Empfohlene Gebindegrößen