



PANNA COTTA MARQUISE

CHOCOLATE AND HAZELNUT BISCUIT RECIPE:

INGREDIENTS

BISCUIMIX CHOC	g 500
WATER	g 300
EGGS	g 300
CHOPPED HAZELNUTS	g 150

PREPARATION

Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.

CHOCOLATE AND HAZELNUT BISCUIT RECIPE:

INGREDIENTS

LIQUID CREAM 35% FAT	g 1.000
LILLY NEUTRO	g 200
WATER	g 170
JOYPASTE PANNA COTTA	g 60

PREPARATION

Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.

CHOCOLATE AND HAZELNUT BISCUIT RECIPE:

INGREDIENTS

LIQUID CREAM 35% FAT	g 1.000
LILLY CIOCCOLATO	g 200
WATER	g 300

PREPARATION

Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.

STEP 4

INGREDIENTS

MIRROR EXTRA DARK CHOCOLATE

To Taste