

Panna Cotta

recommended recipe

Product characterization

Panna cotta is a cream-based Italian dessert. The combination of gelatine and depolymerized guar gum forms the required, delicately-melting gel structure and lends the product a harmonious texture, even with a low fat content.

Recipe (Ref.: HD10_99e.DOC)

Cream	250 g
Milk	250 g
Sugar	50 g
Gelatine (220 Bloom)	5.00 g
VIDOCREM D (E 412)	1,70 g
k-Carrageenan (E 407)	0.20 g
Essences	X g

Preparation

1. Heat up the liquid in the pan
2. Add the dry mixture directly to the milk whilst stirring vigorously
3. Allow to boil for one minute whilst stirring continuously

Remarks

- Through the selection of the most suitable gelling and thickening agents, the powder can be added directly to the boiling milk.
- By changing the mixture ratios we can adapt the product to individual specific requirements.

The above described recipe was developed and tested in the laboratories of UNIPEKTIN AG, Eschenz. The chosen substances and applied quantities lead to a foodstuff with optimal texture and consistency. We leave the final elaboration of the recipe (flavour, preservation, herbs etc.) to you and/or your development team.