



Panna Cotta Verrine



a new world of
FROZEN & SPECIALTY FOOD





Panna Cotta Verrine



Ingredients

White Toque

Description	Item code
2.2lb Yellow Peach Compote	60614
11lb Panna Cotta	69008

At your local supermarket

Description
1 lb candied cherries

Cooking directions

1. Thaw the Panna Cotta and High Fruit Compote for 12 hours in the refrigerator.
2. To prepare the Panna Cotta use one of the 3 following method:
 - CONVECTION STEAM OVEN: Preheat oven at 122°F, put the pouch on oven rack. Flip pouch sometimes during warming (about 80mn).
 - BAIN-MARIE (DOUBLE BOILER): Regulate water temperature at 122°F and put pouch in water (about 80 mn).
 - STOVE TOP : Open pouch and pour content in a pan. Cook at medium setting, stirring with whisk until boiling
3. Stir quickly.
4. Pour in verrine cup and allow to cool down in the refrigerator for 1 to 2 hours.
5. Add and style the Yellow Peach Compote on top of the Panna Cotta.
6. Add a candied cherry to finish the presentation.