



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Easter, Halloween, Sweet tapas



FINISHED PRODUCT

Confectionery, Dessert

ORANGE & CHOCOLATE PANNA COTTA

INGREDIENTS

Group Orange mousse

Ingredient	KG
Heavy cream	1.000
Sugar	0.180
Gelatine	0.026
<u>Aromatic Orange Flavour (natural)</u>	0.040
Total Weight:	1.246

Group Chocolate mousse

Ingredient	KG
Heavy cream	1.000
Sugar	0.180
Gelatine	0.026
<u>Aromatic Chocolate Flavour</u>	0.040
Total Weight:	1.246

Group Decoration

Ingredient	KG
<u>Bakels Delight</u>	-
<u>Aromatic Orange Flavour (natural)</u>	-
<u>Bakels Chockex Premium Dark</u>	-
Total Weight:	0.000

METHOD

- Soak the gelatine in cold water for about 10 minutes.
- Boil the sugar and cream with the Aromatic Chocolate Flavouring.
- Squeeze the water out of the gelatine and add to the cream mixture for each flavour.
- Pour into the desired single-serve packaging.
- Refrigerate and let the bottom layer solidify.
- Boil the sugar and cream with the Aromatic Orange flavouring.
- Add the orange mousse on top.
- Mix the orange flavour with Bakels Delight and pipe on top.
- Decorate as desired. Here we have used Bakels Chockex Premium Dark.