

VANILLA PANNA COTTA RECIPE

with softgelagar 30

Panna cotta (from Italian „cooked cream“) is an Italian dessert made by simmering together cream, milk and sugar. The desired firmness of the final dish is achieved by adding a setting agent, and then letting the cream cool down.

Ingredients	With gelatine	With softgelagar 30
1. Cream	600 g	600 g
2. Milk	400 g	400 g
3. Sugar, Part A	80 g	40 g
4. Vanilla Bean(s)	2 pods	2 pods
5. Gelatine	12.96 g	--
6. Water of Room Temperature	40 g	--
7. softgelagar 30	--	8.64 g
8. Sugar, Part B	--	40 g

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Suggested Methods of Preparation

A) Vanilla Panna Cotta with Gelatine

1. Mix the milk, cream, and sugar in a pan, add the vanilla beans, and bring to a simmer.
2. Dilute the gelatin in cold water, then place the gelatine and water in a heated water bath until all gelatine is dissolved. Keep the solution warm at about 50°C.
3. Remove the vanilla pod.
4. Add the gelatine solution to the cream, mix well and bring to the boil.
5. Fill the panna cotta cream into moulds and let it cool down at a refrigerated temperature overnight until set.

B) Vanilla Panna Cotta with softgelagar 30

1. Dry blend softgelagar 30 and sugar Part A
2. Mix the milk, cream, and sugar Part B in a pan, add the vanilla beans, then add the blend of softgelagar 30 and sugar part A, stirr well.
3. Bring to the boil.
4. Remove the vanilla pods.
5. Fill the cream into moulds and let it cool down at a refrigerated temperature overnight until set.

Assesments

1. Texture and melting properties
2. Handling features
3. Eating quality

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