

Detour in panna cotta No.2 Turmeric 120g

The number 2 of this range combines the liquorice and caramel notes of whole cane sugar (Rapadura type) with those of turmeric produced by Madam Tam in northern Vietnam.



Manufacturer:Gustibus et Coloribus

Loyalty points offered: 1

Price:4.00€

Criteria associated:

Spices : Others

Description:

This exceptional turmeric brings a beautiful yellow color to the panna cotta as well as pleasant aromatic notes (floral, citrus and mineral). You will be surprised by this subtle association.

120g glass jar (dose per 1 liter of milk/liquid fresh cream).

Composition: Whole cane sugar, icing sugar, turmeric, agar-agar.

Conservation: 1 year.

1 recipe of Panna Cotta (which appears on the jar):

Heat 300ml of liquid fresh cream and 200ml of milk.

Add 60g of the preparation and bring to a boil pendant for 1 minute, stirring.

Pour the mixture into the glasses and place them in the cold.

Once the panna cotta is taken, add the fruit coulis of your choice.

Fresh cream and milk can be replaced with creams and vegetable milks.

[Link to the product](#)