

 Laped  
**Mamma è Mì!**



**SUPERSONIC**

Crème caramel & Panna Cotta



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# SUPERSONIC

## SUPERSONIC CRÈME CARAMEL:

150 gr cream  
200 gr pasturized egg  
450 gr whole frsh milk  
200/250 gr **Mamma è Mia!**  
20 gr pasteurized egg yolk

Mix all ingredients, bring to +65 °C keeping mixed and pour into a mold after having poured in the mold caramelized sugar, then let it cool off. Put in the fridge for ca. 1 hour or until cooled down completely then serve. This method avoids the long cooking in a double boiler and thus reduces the preparation time by 70%.

**For caramel sugar:** boil 200 gr sugar with 70 gr water until it starts becoming brownish and caramelized. Pour on the bottom of the mold and let it cool off.

## SUPERSONIC PANNA COTTA:

1000 gr cream  
200/250 gr **Mamma è Mia!**  
1 vanilla pod

Mix cream and **Mamma è Mia!** in a blender, split the vanilla pod and scrape out the black seeds, add them to the mix, then bring to a boil. Pour in a mold, let it cool off and serve at +4°C.



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