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Panna Cotta - cl 50

Bottega Creams, soft and velvety on the palate, are made special by a unique taste. Quality and accurate selection of ingredients, Italian pastry tradition and the long-standing experience of our company meet to create an exceptional product. Panna Cotta Bottega is a creamy liqueur, pleasantly sweet and with a moderate alcohol content, characterized by the typical and characteristic scent of cream and milk.

Production Area: Veneto

Characteristics:

Panna cotta is one of the most popular and versatile desserts of Italian pastry tradition, characterised by an extremely soft texture and uncertain origins. Some say that it was invented in the area of Langhe by a lady of Hungarian origins, others believe that it is a lighter version of Bavarian cake, a typical French pastry, while others think that it is an ancestor and a variant of "BiancoMangiare", a Sicilian sweet brought in ancient times by the Arab domination, in which almond milk was replaced by cow's milk. However, the most reliable hypothesis is that it is a dessert of Piedmontese origin born at the beginning of the 20th century. Panna Cotta Bottega is produced using the same raw materials and the same methods of preparation of this dessert. The cream, which is made exclusively using milk from the Alps, is cooked for a long time with vanilla berries from Madagascar. Two are therefore the main ingredients, selected with care and of high quality: the cream made from milk of Alpine origin, which gives more intensity and typicality to our cream, and the Madagascar vanilla, which stands out for its characteristic taste and for its rich and round fragrance. The addition of sugar gives a touch of balanced sweetness to this product which reproduces the creaminess of the dessert it is inspired by.

Organoleptic Characteristics:

Color and Appearance: Creamy white.

Bouquet: Delicate scent of cream, with notes of vanilla and a fragrant aroma of milk aftertaste.

Taste: : Soft, enveloping and intriguing, it caresses the palate with its refined taste that recalls the olfactory notes.

Chemical Characteristics:

ABV: 15%

Serving Temperature: 3° C

Serving Suggestions: Thanks to its moderate alcohol content, it is particularly appreciated if served cold at the end of a meal to sweeten the palate, to accompany seasonal fruit or to pair with creamy ice-creams. It can be a tasty ingredient for the preparation of delicious cocktails.

Enjoy it within: 30 months.

! **Recommended Glass:** Tumbler.

