



### **SOUR SOP PANNA COTTA**

- ✓ 6oz Heavy Cream
- ✓ 6oz Whole Milk
- ✓ 3oz Sour Sop
- ✓ 2oz Granulated Sugar
- ✓ 2 1/2 Gelatine Sheets
- ✓ 1tsp Lemon Juice



In bowl of ice cold add gelatine sheet and allow to dissolve.  
Place in sauce pan heavy cream and milk with sugar and allow to boil.  
Once boiled remove from the stove and add gelatine with sour sop puree and mix.  
When cooled mix in lemon juice and add to desired moulds  
Refrigerate for 4 hours or overnight before service



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