

THE PANNA MANUAL

How to store the Panna



- 🌀 Store **liquid cream** in the refrigerator **between 0°C and +4°C** to ensure freshness and optimal performance when whipped
- 🌀 **Do not freeze cream**: intense cold separates the fat from the liquid, ruining the consistency
- 🌀 Always observe the expiration date. Once opened, **consume within 3 days**
- 🌀 The trick: **colder cream and utensils** help whip better. You can put the bowl and beaters in the refrigerator before use

How to whip Panna



AD HOC UTENSILS

- Electric mixers or planetary mixers
- Bowl (metal or glass, well chilled)
- Cold liquid cream

SWEETEN AND FLAVOR

- Add the sugar before starting to whip. This will help it blend evenly with the cream
- We recommend using between 8% and 20% sugar (granulated or powdered) of the total liquid mass
- Customize with vanilla or cocoa



HOW TO MAKE PERFECT WHIPPED CREAM

- Pour the cold cream into the bowl
- Start mixing at medium speed
- After 1-2 minutes, increase the speed
- When waves form and the cream remains on the beaters, it is almost ready

Caution: if you whip it too much, it turns into butter

STORAGE AFTER OPENING

Store whipped cream in the refrigerator, covered, and consume within 24 hours

