

DATE STAMP AREA

BEST BEFORE



HEAT



CHILL



SERVE

INGREDIENTS:

Skimmed Milk, Water, Sugar, Vegetable Oil (Palm), Whey Protein (Milk), Modified Starch, Butter (Milk), Egg Yolk, Gelling Agent (Gellan Gum), Flavouring, Emulsifier (Mono- and diglycerides of fatty acids), Salt, Colour (Beta-Carotene)

Allergy advice:

For allergens see ingredients in **bold**.

NUTRITION INFORMATION:

Typical values	per 100ml	per 125ml serving
Energy (KJ)	750kJ	935kJ
Energy (kcal)	180kcal	225kcal
Fat	11.2g	14.1g
of which saturates	6.3g	7.8g
Carbohydrate	17.2g	21.5g
of which sugars	14.6g	18.3g
Protein	2.2g	2.7g
Salt	0.2g	0.2g

Storage advice:
Store in a cool, dry place.

Once opened, keep refrigerated and use within 7 days.

Do not freeze.

Once made, keep refrigerated and eat within 2 days.

Best Before:
See top of pack.



SERVING SUGGESTION

Devilishly Delicious™

Crème Brûlée

SIMPLY HEAT, CHILL & SERVE



500ml e

Crème Brûlée is a blend of milk, sugar, butter and egg, creating the ultimate Crème Brûlée.

- ✓ Made using non-hydrogenated oil
- ✓ **Gluten free**
- ✓ Free from artificial colours and preservatives
- ✓ **Suitable for vegetarians**

For further dessert inspiration and recipe ideas, visit www.devilishlydelicious.co.uk

Produced in Scotland.
Manufactured by Macphie of Glenbervie Ltd, Glenbervie, Stonehaven AB39 3YG.
Call us on 0800 652 8220.
GP192D/04



500ml e

"At Devilishly Delicious we have blended over 100 years of restaurant experience, with the finest ingredients to give you the confidence to create the ultimate Crème Brûlée for... yourself, family and friends!"

Derek Baird
Head Chef

It takes just 5 minutes to prepare the ultimate

Crème Brûlée

1. Pour into a saucepan.
2. Bring to the boil, stirring regularly.
3. Pour into ramekins or serving dishes. Refrigerate for 1-2 hours.
4. Before serving, sprinkle with sugar (Demerara works best). Caramelize with a kitchen blow torch or under medium grill for 2-3 minutes. Leave to cool.

For a contemporary twist, mix cinnamon into your Demerara sugar before caramelising to create the perfect crispy topping for your Crème Brûlée.

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