

DATE STAMP AREA

BEST BEFORE



HEAT



CHILL



SERVE

**INGREDIENTS:**  
Skimmed Milk, Double Cream (18%)(Milk), Butter (Milk), Water, Sugar, Modified Starch, Gelling Agents (Xanthan Gum, Gellan Gum), Emulsifier (Mono-and diglycerides of fatty acids).

**Allergy advice:**  
For allergens see ingredients in **bold**.

**NUTRITION INFORMATION:**

Typical values	per 100ml	per 125ml serving
Energy (KJ)	1075kJ	1345kJ
Energy (kcal)	255kcal	320kcal
Fat	22.3g	27.8g
of which saturates	14.1g	17.6g
Carbohydrate	11.7g	14.6g
of which sugars	10.2g	12.8g
Protein	2.3g	2.9g
Salt	0.1g	0.1g

**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.

Devilishly Delicious™

**Panna Cotta**

SIMPLY HEAT, CHILL & SERVE



MAKES 4 IMPRESSIVE SERVINGS

SERVING SUGGESTION

500ml e

Panna Cotta is a blend of double cream, milk, butter and sugar, creating the ultimate Panna Cotta.

✓ Free from artificial colours and flavours

✓ Suitable for vegetarians

✓ Gluten free

For further dessert inspiration and recipe ideas, visit [www.devilishlydelicious.co.uk](http://www.devilishlydelicious.co.uk)

Produced in Scotland.  
Manufactured by Macphie of Glenbervie Ltd, Glenbervie, Stonehaven AB39 3YG.  
Call us on 0800 652 8220.  
GP11CD/05

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 Panna Cotta for... yourself, family and friends!"*

Derek Baird  
Head Chef

It takes just 5 minutes to prepare the ultimate

**Panna Cotta**

1. Pour into a saucepan.
2. Bring to the boil and boil vigorously for 2 minutes, stirring regularly.
3. Pour into moulds or heat resistant glasses.
4. Refrigerate for 1-2 hours.

To give your Panna Cotta that restaurant quality finish, serve with a fresh fruit compote, made using the finest seasonal berries and finish with a drizzle of fresh fruit coulis.