

DATE STAMP AREA

BEST BEFORE



HEAT



CHILL



SERVE

**INGREDIENTS:**

Skimmed Milk, Water, Sugar, Double Cream (7%)(Milk), Fat Reduced Cocoa Powder (4%), Cocoa Mass (3%), Chocolate (1.5%)(Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (Soya Lecithin), Flavouring), Gelling Agent (Carrageenan, Sodium Alginate), Emulsifier (Lactic acid esters of 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)	710kJ	885kJ
Energy (kcal)	170kcal	210kcal
Fat of which saturates	6.7g 4.2g	8.3g 5.3g
Carbohydrate of which sugars	22.9g 20.5g	28.6g 25.7g
Protein	3.0g	3.8g
Salt	0.4g	0.6g

**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™

Pot au Chocolat

SIMPLY HEAT, CHILL & SERVE



500ml e

Pot au Chocolat is a blend of chocolate, double cream, cocoa and sugar, creating the ultimate Pot au Chocolat.

- ✓ Free from artificial 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. GP212D/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 Pot au Chocolat for... yourself, family and friends!"*

**Derek Baird**  
Head Chef

It takes just 5 minutes to prepare the ultimate

**Pot au Chocolat**

1. Pour into a saucepan.
2. Bring to the boil, stirring regularly.
3. Pour into heat resistant shot glasses, espresso cups or dessert pots.
4. Refrigerate for 1-2 hours.

For that extra indulgent treat, simply add a shot of orange liqueur when boiling, then chill as normal to create your own signature dessert. Finish with fresh orange zest.

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