

RED BERRY POT DESSERT KIT



Sets in only
60 minutes!



Serving suggestion

SIMPLY ADD CREAM TO MAKE 6 RAMEKINS OF A
RICH AND SMOOTH, FRUITY FLAVOURED DESSERT

60g e

Makes 6 large (approx. 8cm diameter) ramekins.

You will need:

500ml double cream

Instructions:

1. Put 100ml of the cream and the powder mix into a bowl and stir until well combined.
2. Pour the remaining 400ml cream and the combined cream and powder mixture into a saucepan.
3. Heat on a low to medium temperature until the mixture begins to simmer. **DO NOT** allow the product to boil.
4. Simmer and stir continuously for 1 minute.
5. Remove from the heat and pour into 6 heatproof ramekins, approximately 8cm in diameter. Allow to set for approximately 60 mins. Keep refrigerated.

Please note: The product is best served on the same day it is made. The product can be kept in the fridge for 3 days, however the texture will thicken slightly.

Ingredients: Caster Sugar, Thickener, Gelling Agent (E407, Sucrose, E339ii), Colourant, Flavouring, Citric Acid.

Suitable for Vegetarians.

Store in a cool, dry place.

Once made enjoy within 3 days, store in a refrigerator.

Nutritional information for 100g of mix

Energy	1687 kJ 403 kcal
Fat	0.2g of which Saturates 0.1g
Carbohydrates	98.1g of which Sugars 88.8g
Protein	0.7g
Salt	0.03g

Made for and imported by Lakeland.

Made in South Africa.