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10000141 - Panna Cotta - TIS

A creamy, smooth and classic Italian dessert with a pure, clean taste. Perfectly accompanied by fresh fruit, sauce or fruit coulis.

Panna Cotta is a smooth liquid product which, on heating and subsequent cooling, sets to give a luxurious, creamy dessert. The product comes in 12 x 1 litre packs.

MAKE UP INSTRUCTIONS

- Bring to the boil, stirring continuously.
- Pour into mould/serving dish, cool slightly and then refrigerate for a minimum of 2 hours until set.
- Turn out once chilled and serve with fresh fruit, Macphie ku-li® fruit coulis or sauces, or a fruit compote.

STORAGE DETAILS

- Unopened – ambient storage for 12 months.
- Opened – store under chilled conditions and use within 7 days.
- Panna Cotta can be kept in a refrigerator made up (in a mould) for a maximum of 2 days.

SERVING OPTIONS

- Add fruit, alcohol (up to levels of 20%), chocolate, nuts or spices of your choice to create a twist on tradition.
- More cream can be added whilst the product is being heated if a 'looser' set is required.
- If a creamier colour is required some brown sugar can be added to the liquid during heating.
- Add cinnamon for a festive Panna Cotta.
- Espresso granules and cocoa powder for Mocha Panna Cotta.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.