

A refreshingly smooth and creamy dessert made using real Sicilian lemon juice

Sicilian Lemon Pot is a smooth liquid product which on heating and subsequent cooling, sets to give a luxurious, creamy dessert. Can be used on its own or with the addition of other ingredients. The product comes in 6 x 1 litre packs.

MAKE UP INSTRUCTIONS

- Open the pack and pour into a suitable saucepan
- Bring to the boil, and boil vigorously for 2 minutes, stirring continuously
- Pour hot liquid into serving dish/mould of your choice
- Leave to cool, then refrigerate until set, normally 2 - 3 hours

STORAGE DETAILS

- Unopened – ambient storage for 6 months.
- Opened – store under chilled conditions and use within 7 days.
- Macphie Sicilian Lemon Pot can be kept in a refrigerator made up for a maximum of 2 days.

SERVING OPTIONS

- To create the perfect Tart au Citron pour the hot Sicilian Lemon Pot in a pastry case and chill. Before serving sprinkle with icing sugar or Macphie Sweet Snow.
- Flavours and ingredients can be added to Macphie Sicilian Lemon Pot to produce variations e.g. fruit, spices, sweet sauces and alcohol (up to levels of 10%).

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.