

HACO

Panna Cotta

Nutrition Facts:

Per serving 125ml (13.8g)

Amount	Dry Mix	
Energy	230	kJ
	50	kcal
Total fat	0.2	g
Saturated Fat + Trans	0	g
	0	g
Cholesterol	4	mg
Sodium	53	mg
Carbohydrate	13	g
Fibre	0.2	g
Sugars	12	g
Protein	0.2	g

Net Weight/Yield:

1,980g (200 Servings)

Ingredients:

Sugar, corn starch, whole egg powder, grape sugar, carrageenan, carob bean gum, sodium citrate, maltodextrin, flavour.

Claims:

No MSG, trans fats, preservatives or artificial colouring.

Manufactured in accordance with halal food manufacturing standards.

Preparation:

To prepare:	Product:	Milk:	Cream:	Cooking time:
4 L (40 portions)	400 g (7.5 scoops)	1.8 L	1.8 L	-
10 L (100 portions)	990 g (19 scoops)	4.5 L	4.5 L	2 - 3 minutes + 3 - 4 hours setting time in the refrigerator
20 L (200 portions)	1,980 g (full container)	9 L	9 L	-

** the Haco scoop is a kitchen aid in the absence of a weighing scale. For best results, follow exact product quantity.*

Directions:

1. Bring milk and cream to boil.
2. Remove pan from heat source and blend required amount of powder into liquid while stirring constantly with a whisk.
3. Reduce heat and simmer for 2 - 3 minutes while stirring.
4. Pour into bowls and chill in refrigerator (5°C) for at least 3 hours.
5. Garnish and serve.

Storage:

Keep in a cool, dry place.

Best before: see bottom of container.

How to enhance this product:

Enrich with finely grated almonds, coconut, finely grated roasted nuts.

Garnish with sugared fruits, fruit coulis, toppings etc.

Refine be increasing the heavy cream (reduce amount of milk in the same ratio), perfume with vanilla, orange or lemon zest, bitter almond aroma, cinnamon, ginger, caramel sugar or liqueur of your taste.

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