

100% EMPLOYEE OWNED



QUICK & EASY  
**Panna Cotta**



Classic Italian dessert made simple.

©D NET WT 14 OZ (397g)

# Easy Panna Cotta

EACH BATCH MAKES 6 SERVINGS; BAG CONTAINS 3 BATCHES.

Enjoy rich, creamy panna cotta with just a few simple steps!  
Delicious on its own or topped with fresh berries.

- $\frac{2}{3}$  cup (132g) Panna Cotta Mix
- 1  $\frac{3}{4}$  cups (397g) whole milk
- 1 cup (227g) heavy cream
- 1 teaspoon vanilla bean paste or King Arthur Pure Vanilla Plus, optional
- fresh fruit or compote, for topping; optional

## DIRECTIONS

Place six 6-ounce ramekins on a baking sheet and refrigerate; pre-chilling ramekins will encourage panna cotta to set quickly.

In a medium saucepan, combine the mix, milk, and heavy cream. Whisk briskly for 1 minute.

Bring mixture to a boil over medium-high heat while whisking constantly, about 5 to 7 minutes. Reduce heat to medium and continue to whisk constantly while boiling for 2 minutes.

Remove from heat, add vanilla, then whisk briskly for 1 minute. Divide mixture evenly between chilled ramekins (about  $\frac{1}{3}$  to  $\frac{1}{2}$  cup or 110g per ramekin).

Refrigerate, uncovered, for at least 2 hours. If you'd like to unmold panna cotta to serve, extend chill to at least 3 hours. When ready to serve, run a thin, flexible spatula or dull knife around the edge of panna cotta to loosen sides and bottom before gently inverting onto plates. Garnish with fresh fruit or compote, if desired.

## BEST IF USED BY:

## Nutrition Facts

18 servings per container

Serving size 1 tbsp (22g)

Amount per serving

**Calories** 70

% Daily Value\*

**Total Fat** 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 35mg 2%

**Total Carbohydrate** 21g 8%

Dietary Fiber 0g 0%

Total Sugars 19g

Includes 16g Added Sugars 32%

**Protein** 0g

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** SUGAR, DEXTROSE, MODIFIED FOOD STARCH, AGAR, XANTHAN GUM, SALT, CARRAGEENAN, NATURAL FLAVOR.

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## DO NOT EAT RAW MIX, DOUGH, OR BATTER.

For information on allergens and cross-contact prevention, visit:  
[KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)

Store cool and dry.



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