

100% EMPLOYEE OWNED



QUICK & EASY Panna Cotta



Classic Italian dessert made simple.

Ⓢ 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.

- 2/3 cup (132g) Panna Cotta Mix
- 1 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 1/3 to 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.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

For information on allergens and cross-contact prevention, visit:
KingArthurBaking.com/Allergen-Program

Store cool and dry.



WE'RE HERE TO HELP.
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