



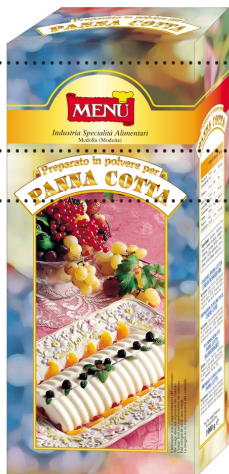
Industria Specialità Alimentari

Panna Cotta



Panna Cotta, an Italian cooked cream, can be prepared with little labor and cost with Menu's powdered mix. Menu's Panna Cotta has a remarkably "fresh" cream taste, perfect to pair with berries year round.

Application: Traditionally Panna Cotta is served with wild berries, caramel or chocolate sauce, fruit coulis. Substitute coffee instead of cream for a delicious coffee panna cotta, or use your imagination for any unique flavor combination.



Cost per ounce: .06 unfinished.

Portions per box: 94 (3 oz) or 70 (4 oz)

Preparation: For every 5 ounces of mix, use 1 quart of half and half. Bring half and half to a boil, whisking. Add Panna Cotta mix and whisk until it comes back to a simmer. Portion and refrigerate.

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Swiss Chalet
FINE FOODS