Now we're Cooking

Created especially for cooking...

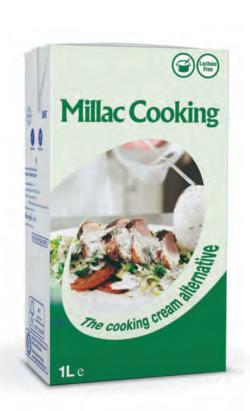








Ideal for sauces, gratins, casseroles, soups, and non-whipped desserts.









Cream of Woodland Mushroom Soup (Serves 10)

INGREDIENTS

500g Flat Mushrooms 500g Portobello Mushrooms 200g Diced Onions 20g Chopped Garlic 500ml Millac Cooking

750ml Vegetable Stock 1 Chopped Bunch of Thyme Sea Salt Milled Black Pepper

METHOD

Clean and prepare the flat mushrooms.

Slice the portobello mushrooms, sauté the onions, garlic, mushrooms and thyme in a thick bottom pan.

Add the stock, season well and simmer for 20 minutes.

Add the Millac Cooking and bring to the boil and correct the seasoning.

Remove from the heat and blend. Pass through a sieve depending on the consistency required.

Serve with a little truffle oil and spelt flatbread or parmesan straws.

Add a little milk froth and porcini dust to create a cappuccino.



Lemon, Pea & Mint Risotto (Serves 10)

INGREDIENTS

300g Risotto Rice 150g Full Fat Soft Cheese 500ml Vegetable Stock 100ml White Wine

100ml Millac Cooking

140g Diced Onion 200g Cooked Garden Peas 2 Fresh Lemon Juice & Zest 10g Chopped Mint 100g Butter Sea Salt Milled Black Pepper

METHOD

Melt the butter in a thick bottom pan. Add the onion and cook without colour until soft.

Add the rice and cook for a few minutes again without colour. Pour in the wine and reduce by half then add the stock a little at a time.

Add the full fat soft cheese and pour in the Millac Cooking.

Season with the salt & pepper and once the rice is just cooked, stir in the peas, mint and lemon.

The Risotto should be loose and creamy now, place into a bowl and serve.



Rich Mini Chocolate Pots (Serves 10)

INGREDIENTS

400ml Millac Cooking

400g Dark Chocolate 400ml Crème Anglaise 1 Fresh Seeded Vanilla Pod

METHOD

Bring the cream to the boil with the vanilla.

Warm through the Crème Anglaise.

Break the chocolate into pieces and place into a bowl. Pour over the hot Millac Cooking and mix to a smooth ganache and stir in the Crème Anglaise.

Pour in to shot glasses and place in the fridge

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Garnish with a dried vanilla stick and white chocolate shavings.



Nutritional Information: Approximate composition per 100g

681kJ/163 kcal Carbohydrate Energy 4.8g Protein 2.1g 15.0g

- Millac Cooking delivers a very creamy mouthfeel and has been developed specifically for cooking.
- Reliable and consistent it reduces quickly and does not split
- Works well with acidic ingredients such as tomatoes and lemon juice
- Ideal for sauces, gratins, casseroles, soups and non-whipped desserts



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