



# Now we're **Cooking**

Created especially for cooking...



Delivering a creamy mouthfeel, **Millac Cooking** is reliable, consistent and reduces quickly, resulting in higher yields, saving time and money.

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



 **Pritchitts**  
A Lakeland Dairies Company





### 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 to set.

Garnish with a dried vanilla stick and white chocolate shavings.

Product	Pack Size	Shelf Life
Millac Cooking	12 x 1 ltr*	9 months

\*Also available in 10 Litre and 1000 Litre  
Store at all times between +2°C and +8°C

#### Nutritional Information: Approximate composition per 100g

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



GM Free



Bain Marie  
stable in sauces



Microwaveable  
in sauces



Vegetarian



Gluten Free



Contains Milk



Freeze thaw  
stable

128/A

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