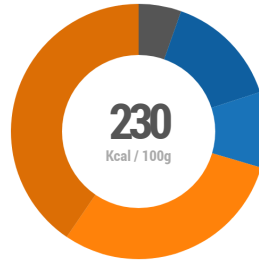


# Strawberry Panna cotta

British strawberries & vanilla panna cotta with nutty crumble crumb

OVERVIEW ...



CALORIES:

24.2% Carbs

5.4% Protein

70.4% Fat

FOOD LABELLING...

Serves **1**

## CONTAINS:



## MAY CONTAIN:



RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

450610 Strawberries..

STRAWBERRIES

BRAKES **20g**

unchanged

124516 Carte D'or Panna Cotta..

PANNA COTTA

BRAKES **12g**

N/A

134292 Sysco Classic Poppy Seeds..

POPPY SEEDS

BRAKES **2g**

N/A

151346 McDougalls Crumble Topping Mix.. - BRAKES

151346 CRUMBLE TOPPING MIX

BRAKES **20g**

0.02 x Each

unchanged

5750 Brakes Chopped Mixed Nuts..

MIXED NUTS

BRAKES **2g**

unchanged

70325 Brakes Fresh Whole Milk.. - BRAKES

MILK

BRAKES **42ml**

unchanged

119388 Andros Strawberry High Fruit Compote..

STRAWBERRY HIGH FRUIT COMPOTE

BRAKES **15g**

unchanged

119391 Andros Strawberry Fruit Coulis..

STRAWBERRY FRUIT COULIS

BRAKES **5g**

*unchanged*

70215 Wholesome Farms Fresh Double Cream..

CREAM

BRAKES **42ml**

*unchanged*

105597 Micro Coriander BB..

MICRO CORIANDER BB

BRAKES **1g**

*N/A*

PRODUCTS / PACK SIZES ...

**1 Serving**



🕒 161g / 373kcal

# 1.0

SUSTAINABILITY & FOOTPRINT...

Component Grade Contribution

**🏠 Food Production**

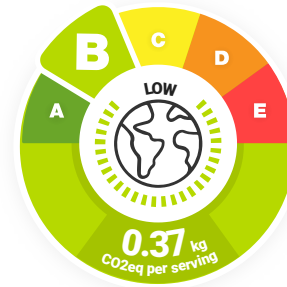
**0.39kg**

20.0g	450610 Strawberries	<span style="background-color: #90EE90; border-radius: 50%; padding: 2px;">B</span>	0.03kg
12.0g	124516 Carte D'or Panna Cotta	<span style="background-color: #90EE90; border-radius: 50%; padding: 2px;">A</span>	0.01kg
2.00g	134292 Sysco Classic Poppy Seeds	<span style="background-color: #90EE90; border-radius: 50%; padding: 2px;">B</span>	0.00kg
20.0g	151346 McDougalls Crumble Topping Mix	<span style="background-color: #90EE90; border-radius: 50%; padding: 2px;">A</span>	0.02kg
2.00g	5750 Brakes Chopped Mixed Nuts	<span style="background-color: #90EE90; border-radius: 50%; padding: 2px;">A</span>	0.00kg
42.0g	70325 Brakes Fresh Whole Milk	<span style="background-color: #90EE90; border-radius: 50%; padding: 2px;">B</span>	0.06kg
15.0g	119388 Andros Strawberry High Fruit Compote	<span style="background-color: #90EE90; border-radius: 50%; padding: 2px;">A</span>	0.01kg
5.00g	119391 Andros Strawberry Fruit Coulis	<span style="background-color: #90EE90; border-radius: 50%; padding: 2px;">B</span>	0.01kg
42.0g	70215 Wholesome Farms Fresh Double Cream	<span style="background-color: #FFD700; border-radius: 50%; padding: 2px;">C</span>	0.24kg
1.00g	105597 Micro Coriander BB	<span style="background-color: #90EE90; border-radius: 50%; padding: 2px;">B</span>	0.00kg

**💧 Water Usage**

**328l**

20.0g	450610 Strawberries	<span style="border: 1px solid #000; border-radius: 50%; padding: 2px;">1</span>	6.94l
12.0g	124516 Carte D'or Panna Cotta	<span style="border: 1px solid #000; border-radius: 50%; padding: 2px;">2</span>	10.7l
2.00g	134292 Sysco Classic Poppy Seeds	<span style="border: 1px solid #000; border-radius: 50%; padding: 2px;">9</span>	16.6l
20.0g	151346 McDougalls Crumble Topping Mix	<span style="border: 1px solid #000; border-radius: 50%; padding: 2px;">4</span>	32.2l
2.00g	5750 Brakes Chopped Mixed Nuts	<span style="border: 1px solid #000; border-radius: 50%; padding: 2px;">9</span>	18.1l
42.0g	70325 Brakes Fresh Whole Milk	<span style="border: 1px solid #000; border-radius: 50%; padding: 2px;">4</span>	67.2l
15.0g	119388 Andros Strawberry High Fruit Compote	<span style="border: 1px solid #000; border-radius: 50%; padding: 2px;">1</span>	5.21l
5.00g	119391 Andros Strawberry Fruit Coulis	<span style="border: 1px solid #000; border-radius: 50%; padding: 2px;">1</span>	1.74l
42.0g	70215 Wholesome Farms Fresh Double Cream	<span style="border: 1px solid #000; border-radius: 50%; padding: 2px;">6</span>	161l
1.00g	105597 Micro Coriander BB	<span style="border: 1px solid #000; border-radius: 50%; padding: 2px;">9</span>	8.28l



**foodprint**



**72% Data Quality Score**

**🚚 Your Transport & Packaging:**

1 Serving 161g (serves 1.0)

**COOKING INSTRUCTIONS & NOTES**

**METHOD**

**Preparation:**

- Cut the strawberries into quarters
- Mix the crumble, mixed nuts & poppy seeds together
- Defrost the compote
- Defrost the coulis

**Method:**

1. Make up the panna cotta in accordance with the packaging guidelines
2. Pour into the glass dish - chill until set (approx. 3 hrs)
3. Sprinkle the crumble mix onto a baking tray, bake at 200°C for 5 mins until golden brown - cool
4. Dress the strawberries with the coulis
5. Remove the panna cotta from the fridge
6. Spoon the compote over half the surface
7. Fill the other side with the strawberries
8. Spoon over the crumble
9. Garnish with the coriander leaves - serve!

