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10000170 - Sicilian Lemon Dessert - TIS

A refreshingly smooth and creamy dessert made using real Sicilian lemon juice.

Sicilian Lemon Dessert is a smooth liquid product which, on heating and subsequent cooling, sets to give a luxurious, creamy dessert. Can be used on its own or with the addition of other ingredients.

The product comes in 6 x 1 litre packs.

MAKE UP INSTRUCTIONS:

- Boil in a saucepan for 2 minutes, stirring continuously.
- Pour into serving dishes, cool slightly then refrigerate for a minimum of 2 hours.

STORAGE DETAILS:

- Unopened – ambient storage for 9 months.
- Opened – store under chilled conditions and use within 7 days.
- Sicilian Lemon Dessert can be kept in a refrigerator, made up, for a maximum of 2 days.

SERVING OPTIONS:

- To create the perfect Tart au Citron, pour the hot Sicilian Lemon Dessert into a pastry case and chill. Before serving sprinkle with icing sugar or Sweet Snow®.
- Flavours and ingredients can be added to Sicilian Lemon Dessert to produce variations e.g. fruit, spices, sweet sauces and alcohol (up to levels of 10%).

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.