

PASTRY 1



Pastry 1 Panna Cotta and Lemon Curd Mixes

Pastry 1 introduces two new base mixes designed to create Classic Italian Panna Cotta and Lemon Curd Filling with remarkable ease and consistency. Each mix requires only two added ingredients. Simply combine, heat while stirring, and chill under refrigeration for flawless results every time.

Item #	Description	Unit Size / Case
PA5347	Panna Cotta Mix <i>Create an elegant Italian classic in a single effortless step. Our Panna Cotta Mix blends into a smooth, delicately creamy dessert with authentic flavor and a refined texture. Quick and easy to reconstitute, it pairs beautifully with any fruit sauce and is ideal for advance preparation—simply prepare ahead and refrigerate until service. Reliable, convenient, and consistently delicious.</i>	5 x 2.2lb Bag / 1
PA5346	Lemon Curd Mix <i>Bright, balanced, and beautifully smooth, our Lemon Curd Mix delivers classic flavor with minimal effort. Whether you're preparing lemon curd, traditional French crème citron, lemon tarts, cake fillings, or any citrus-forward dessert, this base provides exceptional versatility. Just add water and butter, bring to a boil, and the mix transforms into a velvety, vibrant lemon filling with a clean, natural taste. A true time-saver that still captures the essence of homemade craftsmanship. Made without artificial ingredients or preservatives.</i>	5 x 2.2lb Bag / 1

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