

Enjoy superior
cooking
with
PHILADELPHIA



Cream

FOR
COOKING

PHILADELPHIA Cream for Cooking has the great taste of PHILADELPHIA, delicious creaminess and 60% less fat than regular cream. With the indulgent texture of pure dollop cream, it can be easily heated and unlike most creams won't curdle or separate.

Features & Benefits:

- Higher yield than regular cream
- Superior and even coating
- Resists curdling or separation
- Saves time
- Pasteurised Fresh rather than UHT
- No artificial colours or flavours
- Gluten Free

Usages:

- Pastas & Risottos
- Curries
- Bakes
- Sauces



| Description | Size | EAN | TUN | Serving Size | Serves per Unit |
|--------------------------------------|---------|---------------|-----------------|--------------|-----------------|
| PHILADELPHIA Light Cream for Cooking | 6 x 1kg | 9300650422421 | 1 9300650422428 | 25g | 40 |

Creamy Bacon and Mushroom Pasta



Serves 10

Preparation time: 10 minutes

Cooking time: 20 minutes

Ingredients:

20 ml oil

500g rashers short cut bacon, sliced

500g button mushrooms, sliced

750g PHILADELPHIA Light Cream for Cooking

8 spring onions, sliced

80g shredded parmesan cheese

Freshly ground black pepper, to taste

900g-1kg penne pasta, cooked, drained and kept warm

Method:

1. Heat the oil in a saucepan and sauté the bacon and mushrooms for 4-5 minutes or until softened.
2. Add the PHILLY, spring onions, cheese and pepper. Stir until smooth and simmer for 2-3 minutes. Toss through the pasta and heat a further 2 minutes or until warmed through, then spoon into pasta plates. Serve immediately.

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