



Thickened Lemon Pudding Parfait

Ingredients

Prepared Lemon Gelatin (according to package)	1 cup
SimplyThick® EasyMix™	4 (6g) Nectar Packets OR 2 (12g) Honey Packets OR 4 strokes
Prepared Lemon Pudding (according to package)	1 cup

Yield: 2 servings

Special Equipment Needed: blender

Wash hands before beginning preparation. **SANITIZE** surfaces & equipment.

- 1 Scoop prepared lemon gelatin into blender.
- 2 Add SimplyThick and pulse to mix.
- 3 Layer in parfait glass with prepared lemon pudding, alternating pudding and gelatin layers.
- 4 Serve and enjoy immediately or cover and chill.

Critical Control Points (CCP):

- Please consult with SLP for approval of garnish.
- Refrigerate and serve at internal temperature of 41°F or lower.

If you have any questions pertaining to the SimplyThick products, please don't hesitate to contact us: 800.205.7115 / www.simplythick.com



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