

USE PHILADELPHIA WHEN YOU'D USE...

- Crème fraiche –
in soups and sauces
- Cream – in mousses, sauces,
ice cream and desserts
- Butter – Philadelphia's
excellent in pastry
- Sour cream –
an accompaniment for fajitas
- Milk – in bread-making

Philadelphia's versatility means that there's no need to worry about it going to waste. That's another reason why it's such a hard-working partner in any professional kitchen.

“VERSATILE? SHOW ME”



THICKEN

Philadelphia adds creaminess to sauces without curdling at high temperatures.*



BIND

Philadelphia holds even the most delicate ingredients together.



ENRICH

Philadelphia adds richness and depth whilst complementing other flavours.

STARTERS AND MAINS. SAUCES AND SWEETS. HOT DISHES. COLD DISHES. PASTRIES AND BREADS.

Through every course Philadelphia works hard, helping to make your food the best it can be.

You can spread it, whisk it or even dollop it. It's a star that shines wherever and however you want to use it. Philadelphia is even proven to hold its shape when piped.*

Smooth and creamy, it brings and holds even the most delicate flavours and ingredients together. It adds depth, without overpowering, letting flavour shine through.

With Philadelphia working so hard, it can make your job a touch easier.

*Based on a culinary assessment using Philadelphia 1.65kg full fat and light, carried out by a home economist between 01.07.16 – 06.07.16.