CRÈME FOR BRÛLÉE

Authentic crème made from pure, natural ingredients – eggs, milk, sugar and cream – simply awaits your finishing touch.
Made from all-natural ingredients, our crème is everything you’d expect from your own scratch-made crème yet offering greater simplicity and convenience.

Product Inspiration
For a perfect ending to a satisfying meal, our crème allows you to create all sorts of crème desserts. Simply place sugar on top and torch to make a crème brûlée, or pipe custard to fill or top bakery goods — pastry bags are included.

Choose from a rich, dark chocolate made with extreme dark chocolate from Ecuador (73% cacao), or vanilla bean, infused with the delicate taste of Madagascar bourbon vanilla.

Ideal Use
The versatility of our crème is endless and will only spark your imagination:
• Fill donut holes
• Paint a dessert plate
• Make a trifle
• Place atop fruit
• Torch and serve as crème brûlée
• Top off a coffee

Features/Benefits
• Made with Distinction: a true custard base made with eggs, cream, milk and sugar
• Performance: thaw 6 hours, transfer, serve
• Farm to Fork: we mix fresh eggs with dairy products and cook over bain-marie to make an authentic custard product — a first in the foodservice market
• Cost Savings: 30% savings on costs versus preparing from scratch
• Labor Savings: no need to mix, prepare, cook or bake

Ingredients Include
– Eggs
– Cream and milk
– Sugar
– Extreme dark chocolate from Ecuador (73% cacao)
– Vanilla bean infused with Madagascar bourbon vanilla

A crème brûlée torch may also be used to brown meringue, melt cheese on onion soup gratinee or brown twice-baked potatoes.

For more information about Chef’s Line™ products, visit www.usfoods.com or contact your local US Foods representative. 10-2011