



*Featuring Chef's Line™
Crème for Brûlée*

CRÈME FOR BRÛLÉE

Authentic crème made from pure, natural ingredients – eggs, milk, sugar and cream – simply awaits your finishing touch





Simply ready to add 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

A-Code	Product Description	Pack Size
3934635	Vanilla Bean Crème	12/1 lb.
3934668	Dark Chocolate Crème	12/1 lb.

Ingredients Include

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

Food Fact

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