

Pastry Custards & Creams



a new world of
FROZEN & SPECIALTY FOOD



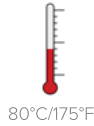
"White Toque is a leading importer of specialty products. We partner with manufacturers worldwide to bring unique products to the market."

- Made from fresh ingredients
- Versatile
- Easy to prepare
- No baking require

CREME BRULEE

An authentic version of this delectable dessert featuring a rich and creamy custard.

- * Heat and chill
- * Customize flavors (alcohol, coffee, chocolate)
- * Unique applications (filled cakes, over berries, ice cream base)
- * Customize presentation (ceramic tray, chocolate shells, glasses)
- * Use as Crème Anglaise - Add 1.5L whole milk to one pouch and heat to 175°F



ITEM	NAME	PACK / SIZE
69000	Crème Brûlée Pouch	5 / 2.2lb
69002	Crème Brûlée Pouch	1 / 11lb
69005	Crème Brûlée No Sugar Added	1 / 11lb

COOKING DIRECTIONS

Fast and easy, 4 preparation options:

STOVE TOP



WATER BATH



MICROWAVE



STEAMER

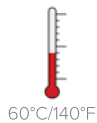


Previous thawing not required. Just heat, stir, pour, refrigerate and serve.

PANNA COTTA

Literally means "cooked cream" in Italian. This dessert is made of cream, milk, sugar, vanilla and gelatin for a smooth and delicate texture.

- * Heat and chill
- * Customize flavor (lavender, espresso, limoncello)
- * Top and Serve (fruit coulis, berries, caramel sauce)
- * Customize presentation (any glass, any mold)



ITEM	NAME	PACK / SIZE
69003	Panna Cotta	5 / 2.2lb
69008	Panna Cotta	1 / 11lb

LEMON CURD

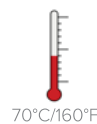
69007	Lemon Curd	5 / 2.2lb
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SALTED CARAMEL POT DE CRÈME

A rich caramel made with salted butter is used to prepare this delicious pot de crème. Smooth and creamy with a delicate texture.

- * Previous thawing not required. Just heat in a water bath, stir, pour, refrigerate and serve.
- * Use also as a caramel or dulce de leche pudding.



WATER BATH



ITEM	NAME	PACK / SIZE
69006	Salted Caramel Pot de Crème	5 / 2.2lb