

# *Pastry Custards & Creams*



11-11 rev



White Toque offers a selection of all natural pastry creams and custards that will allow you to create the most delicate and refined desserts.

A nice gourmet touch of France to end exquisite meals.

*a new world of*  
**FROZEN & SPECIALTY FOOD**

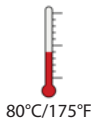


20th ANNIVERSARY  
1992 - 2012

Our crème brûlée, salted caramel pot de crème, panna cotta and lemon curd offer unique solutions for a perfect dessert, every time.

**NO BAKE!**

- Made from fresh ingredients
- Versatile
- Easy to prepare



## 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 #69000	Crème Brûlée Pouch	Pack / Size: 5 x 2.2lb
Item #69002	Crème Brûlée Pouch	Pack / Size: 1 x 11lb
Item #69004	Crème Brûlée No Sugar Added	Pack / Size: 5 x 2.2lb
Item #69005	Crème Brûlée No Sugar Added	Pack / Size: 1 x 11lb



## 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 #69003	Panna Cotta	Pack / Size: 5 x 2.2lb
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## 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.



WATER BATH



## 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.

Item #69006	Salted Caramel Pot de Crème	Pack / Size: 5 x 2.2lb
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## LEMON CURD

Smooth and creamy. Use straight from the pouch or gently heat for a more liquid consistency.

- \* Thaw and use
- \* Use as a filling for tarts, pies, cakes, verrines and macarons.

Item #69007	Lemon Curd	Pack / Size: 5 x 2.2lb
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White Toque is a leading importer of specialty products in North America. We work closely with major manufacturers and production facilities worldwide to deliver the highest quality and unique products to the market.



**Corporate Headquarters:** 11 Enterprise Ave North Secaucus, NJ 07094

T: 201-863-2885 or 800-B- FROZEN F: 201-863-2886

**West Coast:** 1505 Webster St. Alameda, CA 94501

T: 510-748-0452 F: 510-748-0406

Email: info@whitetoque.com www.whitetoque.com

