

DESSERT BASES UHT

CRÈME BRÛLÉE, TIRAMISÙ AND PANNA COTTA



Sold separately
Case of 6 x 1 L



Our dairy know-how to enhance your desserts

PRACTICAL

Ready to use, quick and easy to work with
No oven baking

EASY TO CALCULATE THE COST PER SERVING

Foolproof desserts, uniform portions



DAIRY KNOW-HOW

Elle & Vire Professionnel®'s unrivalled
expertise since 1945

SCRUPULOUS HYGIENE

UHT preservation,
no need for added ingredients

All of our desserts range use eggs from free-range hens and are gluten free.

Bases to endlessly reinvent your dessert menu



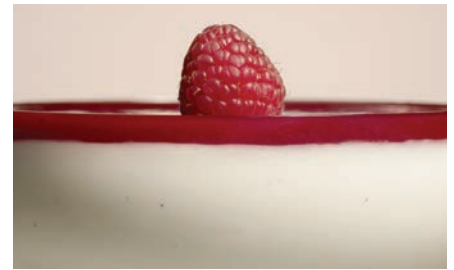
« I revisit classic desserts with innovative recipes thanks to Elle & Vire Professionnel® Dessert Bases. »

Sébastien Faré

Culinary Chef at la Maison de l'Excellence and former Michelin-starred chef



A complete range of creamy, succulent dessert bases



CRÈME BRÛLÉE

Vanille Bourbon,
with seeds

Intense natural vanilla
taste, enhanced with a
touch of egg.
Smooth, melting
texture.



TIRAMISÙ

60% Mascarpone

Doubles in volume
after whipping.



PANNA COTTA

Vanille Bourbon,
with seeds

No additives and
natural vanilla flavour.



FOR 1 BRICK OF 1 LITER	PLATED DESSERTS
CRÈME BRÛLÉE	8 - 12 desserts
TIRAMISÙ	10 - 15 desserts
PANNA COTTA	10 - 12 desserts