

CRÈME ANGLAISE SAUCE



+30.4% projected four-year growth of Crème Anglaise on US menus¹

Nostalgic desserts continue to be a hot trend. A retro-inspired recipe like this cinnamon roll and vanilla ice cream sandwich drizzled with cinnamon crème anglaise is sure to please.

ICE CREAM SANDWICHES ARE UP +248.7% ON FAST CASUAL MENUS SINCE 2018¹

CINNAMON ROLL ICE CREAM SANDWICH
FEATURING
CUSTOM CULINARY®
CRÈME ANGLAISE SAUCE



Dessert mother sauce with classic cooked vanilla custard flavor and rich, creamy texture.

ON YOUR MENU

- Use as finishing sauces, condiments, glazes and more!
- For a classic “Pudding Starter”, add seasonal ingredients and flavored Custom Culinary® Crème Anglaise.
- Ideal for chiffon and panna cotta-style desserts! Simply blend with gelatin, flavor and spice and your preferred mold for classic and unique custard-style desserts.

PRODUCT DESCRIPTION Crème Anglaise Sauce

ALLERGENS Contains: Eggs, milk

WHOLESOME ATTRIBUTES No added MSG

MFG. NUMBER 65698KAVN

FORMAT Frozen, ready-to-use

PACK SIZE 8 x 2 lb. pouch

¹ Datassential Haiku, projected U.S. menu penetration growth 2022-2026
² Datassential MenuTrends, accessed 2/21/2022



HUNGRY FOR MORE?

Scan the QR code for additional menu inspiration on [CUSTOMCULINARY.COM](https://www.customculinary.com)

At Custom Culinary® we're dedicated to providing exceptional bases, sauces and gravies to enhance any menu and every daypart. Our flavor-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centered on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations.

Learn how we can help you **Be True To The Food®** by visiting [CUSTOMCULINARY.COM](https://www.customculinary.com).



CRÈME ANGLAISE SAUCE



Almond Butter French Toast

Freshly ground almonds between two slices crusty challah bread egg batter dipped, caramelized with pure maple syrup and served atop Grand Marnier-laced Crème Anglaise.

Autumn “Dirt” Cake

Malted white chocolate sponge cake is served with a burnt honey crème anglaise served with pumpkin marmalade and coco nib streusel.

“Big Island” French Toast

Thick slices of French toast topped with charred pineapples, coconut Crème Anglaise and topped with roasted macadamia nuts and toasted coconut.

Carrib-Charred Fruit Parfait with Jerk Scented Granola & Orange Habanero Flavored Crème Anglaise

Flame-charred pineapple, stone fruit layered with sweet cane sugar jerk-scented granola and Orange Habanero flavored Crème Anglaise.

Carnival Cuisine Big Top Donut Holes

Chinese 5 spice ricotta donut holes topped with chipotle chocolate and raspberry sauces, crème anglaise, sugar nest, candied bacon.

Charred Pineapple Upside-Down Parfaits

Shards of yellow cake are layered in a mason jar with a charred pineapple and doused with a hot-brown sugar anglaise.

Chipotle Chocolate Lava Cake with Ancho Pineapple Crème Anglaise

Dutch chocolate with a hint of smoky chipotle warm lava cake with golden ancho and pineapple-flavored Crème Anglaise Sauce.

Chocolate Espresso Bread Pudding with a Bourbon Creme Anglaise

Shaved chocolate bread pudding served with a rich bourbon infused Crème Anglaise.

Florida Tropical Fruit Parfait

Mango, berries and grapefruit layered with mango fruit curd and Indian River pink grapefruit Crème Anglaise, toasted coconut, and nut crunch.

Gingersnap Bacon Pops

Gingerbread cake pops with apple smoked bacon, drizzled with cookie butter Crème Anglaise and topped with crushed gingersnaps.

Honey Charred Fruit Crepe with Cherry Crème Anglaise

Harvest-style honey and spiced roasted fruit filled crepe served with tart and creamy dark cherry Crème Anglaise.

Korean BBQ Glazed Wings with Gochujang Crème Anglaise Drizzle

Crispy double-fried wings glazed with Korean-Style BBQ Sauce (or kalbi ribs) drizzled with gochujang-infused Crème Anglaise.

Korean-Style Hotteok with Coconut Toasted Sesame Flavored Crème Anglaise

Characterized by their crispy exterior and tender, chewy interior, this sweet pancake, is a popular Korean street food. Filled with cinnamon, brown sugar, and peanuts or walnuts and served with coconut and toasted sesame flavored Crème Anglaise dipping sauce.

Lavender and Lace

Passion fruit tea, coconut milk, frozen vanilla custard, lavender syrup, and raspberries are blended into a light and ethereal frozen drink.

Lemon Ricotta Pancakes

Light and fluffy lemon scented pancakes are topped with vanilla scented ricotta, lemon curd and topped with candied pistachios.

Lokma

Mini Turkish-style fried dough soaked with honey, topped with chopped walnuts all served with vials of warm vanilla custard.

SWEEET TREAT SKEWERS

