



Culinary Alliances

Creating Unique Partnerships for Food Service Professionals

The Cutting Edge A Glimpse at What's Hot !

Keep Your Customers Coming Back... Put Them On The *Edge!*

Scoop & Bake Molten Cake Batter *Control your costs by controlling portion size....*



Molten Cake Batter comes frozen. Just scoop the batter into molds and bake. It's that easy! Our Molten Cake Batter will produce rich molten cake desserts with a creamy, chocolaty center.

-Made with imported chocolate.

Packaging:

-8lb pail

Characteristics:

- Excellent rich final product
- Convenient product, save time and money
- Made with European chocolate



Directions:

Thaw dough briefly and scoop into well lubricated individual oven proof containers. Bake at 375 F for 10 to 12 minutes. Ovens and times may vary. It is best to do one cake as a test.

No-Bake Crème Brûlée Mix *Control your costs with low labor, quick prep & no loss to burning....*

Crème Brûlée Mix a natural powder designed to imitate a classic Crème Brûlée, utilizing natural ingredients. The Crème Brûlée base uses a hot process reconstitution by adding Half & Half and Heavy Cream. The cooked liquid mix is then poured in Crème Brulee dishes, refrigerated to set & ready to caramelize - this unique product is a *non-bake process*

Characteristics:

- No Baking = No Burning!
- Food Cost is minimal
- Just 3 minutes to cook
- Carries any flavor
- Convenient: Always on hand
- All Natural ingredients.
- No artificial colors and preservatives.

Packaging:

4/5 lbs bag = 20 lbs case

Directions:

7 oz Crème Brûlée Powder 1 quart Half & half

1 quart Heavy cream

- Bring half & half and heavy cream to a boil
- Add the Crème Brûlée Powder to the mixture & stir well
- Pour into molds & refrigerate



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