

CRÈME ANGLAISE

MENUING GUIDE



A foundational dessert sauce with a classic cooked vanilla custard flavor and rich, creamy texture.

Use Custom Culinary® Gold Label Crème Anglaise Sauce across the menu, as an ingredient or a finishing sauce.

+20%

projected growth through 2028
of Crème Anglaise on US Menus

Datassential Menucast, 2024

▲
**CINNAMON ROLL
ICE CREAM SANDWICH**
FEATURING CUSTOM CULINARY
GOLD LABEL CRÈME ANGLAISE

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.

THE SWEET SECRET TO SHOW-STOPPING DESSERTS

21%

OF CONSUMERS
SAY THEY HAVE A
DESSERT EVERYDAY



Datassential Dessert Keynote Report, 2023

63%

OF CONSUMERS
ACTUALLY HAD
A DESSERT WITHIN
THE PAST DAY.

GLOBALLY INSPIRED

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. Serve with coconut and toasted sesame flavored Crème Anglaise dipping sauce.

Mango Lassi Basmati Rice Pudding



Lokma

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

Potato Zeppole with Whiskey Crème Anglaise

Fried potato Italian doughnut topped with a whiskey vanilla Crème Anglaise.

CHOCOLATE



Sweet Treat Skewers

Indulgent bites of Caramelita chocolate blondies, mini red velvet cupcakes, brownies and peanut butter crispy rice treats on a skewer, served with a side of Crème Anglaise Sauce for dipping.

Loaded Funnel Cake Fries

Chinese 5 spice funnel cake fries topped with chipotle chocolate sauce, raspberry sauce, crème anglaise, sugar nest, and candied bacon.

Crème Anglaise Ice Cream with Chocolate Ganache

Frozen vanilla crème anglaise topped with a warm dark chocolate ganache, pomegranate, and fresh mint.

Crepe “Blintzuritto”

A giant burrito-like crepe stuffed with fresh berries, cinnamon streusel, Nutella chantilly cream, drizzled with crème anglaise.

Chipotle Chocolate Lava Cake with Ancho Pineapple Crème Anglaise

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

Also featuring Master's Touch® Ancho Flavor Concentrate #5205

Share the Love (a shared dessert)

Rich, out-of-the-oven brownie bites topped with vanilla ice cream, sweet and savory bacon-onion jam, and rich vanilla sauce. *Also featuring Gold Label Bacon Onion Marmalade #6548*

FLAVOR OPPORTUNITIES

Custom Culinary® Gold Label Crème Anglaise is 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.

- ☑ Brown Butter Panna Cotta with Mission Figs and Balsamic
- ☑ Key Lime and Chipotle Panna Cotta with Charred Pineapple and AI Pastor Drizzle

FRUIT-FORWARD

FLAVOR OPPORTUNITIES

For a classic “Pudding Starter”, add seasonal ingredients and flavored Custom Culinary® Gold Label Crème Anglaise for your signature twist. Use as finishing sauces, condiments, glazes and more!

Try classic banana or coconut; tropical citrus, mango, or pineapple for an on-trend, global new classic:

- ☒ Crème Brulee
Bananas Foster
- ☒ Coconut Toasted
Almond Passionfruit
- ☒ Pomegranate,
Meyer Lemon, and Pear

► **WARM CARAMEL
APPLE CRUMBLE**
FEATURING
CUSTOM CULINARY®
GOLD LABEL CRÈME ANGLAISE

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

Charred Pineapple Upside-Down Parfait

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

Florida Tropical Fruit Parfait with Mango Curd and Pink Grapefruit-Flavored Crème Anglaise

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

Fresh Fruit with Crème Anglaise Sauce

Vanilla pound cake, kiwi, strawberries, raspberries, blackberries, and blueberries, topped with Crème Anglaise sauce.

Honey Charred Fruit filled Crepe with Dark Cherry Crème Anglaise

Harvest-style honey and spiced roasted fruit filling for your favorite crepe (or blintz, or stuffed griddle-style cakes) served with tart and creamy dark cherry Crème Anglaise.

Lemon Ricotta Pancakes

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

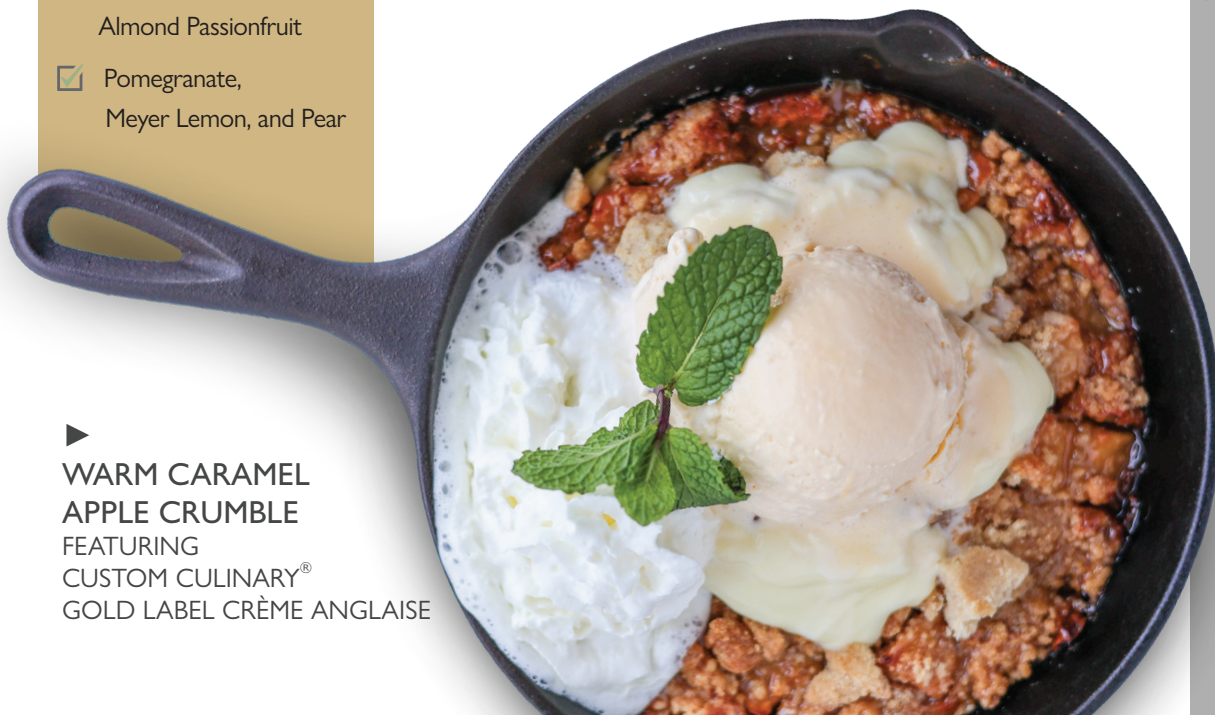
Latin-Style French Toast with Mango Habanero Sauce and Sweet Crema

Authentic Mexican Concha bread egg dipped, cooked crisp and topped with Mango Habanero sauce and sweet crema (*Crème Anglaise Sauce*).

INNOVATION OPPORTUNITIES

These fruit flavors are well-liked by consumers but underrepresented on menus today, which could signal an area ripe for focus:

Blackberry
Blood Orange
Blueberry
Coconut
Grape
Grapefruit
Passion Fruit
Peach
Pomegranate
Raisin
Watermelon



SIPPING ON INSPIRATION

Almond Butter French Toast

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

Brandy Alexander Extreme Shake

Cognac, crème de cacao, and vanilla ice cream blended with farm fresh cream drizzled a nutmeg scented crème anglaise and garnished with a spiced cookie crumble.

Chocolate Espresso Bread Pudding

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

Lavender and Lace

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

Mixed Berry Dessert Pizza

Flaky baked puff pastry topped with cream cheese, mixed berries and drizzled with a Grand Marnier Crème Anglaise.

Root Beer Blondie Sundae

Vanilla ice cream served atop a freshly baked chocolate chip blondie, drizzled with a root beer cream sauce.



▲ **Summer Strawberry Bourbon Smash Shortcake Parfait**

COZY FLAVORS

Autumn “Dirt” Cake

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

Chocolate Peppermint Pancake

Dark chocolate pancakes with peppermint Crème Anglaise topped with peppermint candy crunch.

Cranberry Tart with Cardamom Crème Anglaise

Cranberry and peared filled walnut shortbread crust, served with crème anglaise.

Eggnog Crème Anglaise

Perfect for holiday drinks or for pouring over cake.

Gingerbread Cake

Mini gingerbread bundt cake with topped with eggnog Crème Anglaise and with spiced caramel drizzle.

FLAVOR OPPORTUNITIES

Add a rich, indulgent twist to the trending Dirty Soda by mixing in Custom Culinary® Gold Label Crème Anglaise. Play with different soda bases and syrups for endless customization:

- ☑ Cola + Crème Anglaise + Coconut Syrup
- ☑ Root Beer + Crème Anglaise + Vanilla & Lime
- ☑ Lemon-Lime Soda + Crème Anglaise + Raspberry Syrup
- ☑ Dr. Pepper® + Crème Anglaise + Cherry Almond Syrup

A simple pour that transforms any soda into a craveable, one-of-a-kind experience!

Gingersnap Bacon Pops

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

Pumpkin Bread Pudding with Bourbon Crème Anglaise

Creamy and crisp pumpkin bread pudding drizzled with an indulgent bourbon vanilla bean cream.

Egg Nog Brandy Alexander



CRÈME ANGLAISE



HUNGRY FOR MORE?

[Click here](#) or scan the QR code or additional product information and recipe inspiration.

GRILLED PINEAPPLE WITH
CHARRED PINEAPPLE COMPOTE
FEATURING CUSTOM CULINARY®
GOLD LABEL CRÈME ANGLAISE



CUSTOM CULINARY® GOLD LABEL CRÈME ANGLAISE

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- ☒ Clean Label
- ☒ Gluten free (tested at less than 20 ppm gluten)
- ☒ Vegetarian

Mfg code	9669 8K AVN
GTIN	10096248001678
Pack size	8 x 2 lb

STORAGE, HANDLING, AND PREPARATION

For food safety and optimum quality, please follow these instructions. Due to variations in equipment, these instructions are guidelines only.

- Store frozen below 15°F. Frozen shelf life 2 years.
- Thaw under refrigeration.
- After opening and handling under hygienic conditions, store refrigerated (below 40°F) in a clean, closed container for up to five days.
- For best results, shake bag vigorously before opening or whisk briskly for 20 seconds before use.
- DO NOT BOIL. DO NOT MICROWAVE IN BAG.

INGREDIENTS

Heavy Cream, Milk, Cream Cheese (Pasteurized Milk And Cream, Cheese Culture, Salt, Stabilizers [Carob Bean Gum, Xanthan Gum, Guar Gum]), Sugar, Egg Yolks, Modified Corn Starch, Coconut Oil, Corn Syrup Solids, Natural Flavor, Sodium Caseinate. **Contains: Milk, Egg, Soy.**

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.

