



**FROZEN YOGHURT**



# FROZEN YOGHURT

Frozen yoghurt is definitely still a big trend in the international ice-cream market. Naturally frozen yoghurt is also included in the already rich assortment of Creme de la Creme.

Our frozen yoghurt is made from whole yoghurt in order to get as close as possible to the original yoghurt taste. Creme de la Creme frozen yoghurt is therefore not only deliciously fresh, but also a healthy and light product that can be enjoyed by ice cream lovers watching their waistlines.

Our range currently includes two delicious frozen yoghurt flavors made from fresh yoghurt and delicious fresh fruit.

## FROZEN YOGHURT ASSORTMENT 2.5 L

Plain frozen yoghurt

Frozen yoghurt with strawberry pieces





**ICE CREAM**

# ICE CREAM

Ice cream is an indulgence product. That is why Creme de la Creme only uses real matured ingredients for its ice cream products. Creme de la Creme is prepared using a traditional recipe and contains nothing but fresh ingredients such as real vanilla sticks from Madagascar, fresh milk and cream. These come directly from the farmer and are processed immediately!

This unique way of working, results in a product that is extremely fresh and that provides a unique, natural and unsurpassed taste experience. That is why our ice cream is rightly described as: Super Premium Quality Ice Cream.

Creme de la Creme regularly develops its own new flavors, but also looks to collaborate with other authentic, typical Belgian products such as Jules Destroyer and Guylian, for example.

## ASSORTMENT OF ICE CREAM 2.51

Strawberry	Dark Chocolate	Stracciatella
Almond Milk	Green Tea	Vanille Bourbon 2,51 & 51
Asparagus (April to July)	Hazelnut Praline	Vanille 500 51
Banana	Cinnamon	Walnut
Belgian Chocolate	Mocha	White Chocolate
Buffalo Milk	Olive Oil <b>NEW</b>	
Cappuccino <b>NEW</b>	NEW Pistachio	
Caramel	Rum Raisin	<b>NO ADDED SUGAR</b>
Lemon	Speculaas (Dutch Spiced Biscuit)	Vanille





## SERVING

The best temperature to scoop ice cream at is between -12°C and -15 °C. The use of an ice cream only freezer is recommended to keep the temperature constant. This allows you to create perfectly tasting beautiful ice cream scoops. Ice cream that is too cold and hard loses a lot of its flavour.

Never use a wet ice-cream scoop to scoop ice cream, this will lead to Crystallisation = ice Crystal formation.

**Ice cream loses a lot of its quality through crystallisation. Crystallisation is caused by:**

- Reaction with air when you open a carton
- Temperature fluctuations caused by taking the ice cream out of the freezer, letting it defrost and then freezing it again

## STORING

Unopened cartons of ice cream are best stored at -18°C to -25°C. This causes less structural change. In the case of opened cartons in freezers, you need to:

- Cover the carton as soon as possible after use (preferably with cling film over the ice cream and a lid), so that contact with air is reduced to a minimum.
- Try to limit the time it takes to get the ice cream out of the freezer.
- Never defrost ice cream in a microwave.
- Never re-freeze defrosted ice cream.
- If there is Crystallisation, remove the top layer of the carton and throw it away.



# ALLERGY LIST

	Contains cow milk	Contains lactose	Contains egg	Contains nuts	Contains gluten	Contains soy
<b>ICE CREAM</b>						
Strawberty	*	*	*			
Almond Milk	*	*	*	*		
Banana	*	*	*			
Asparagus	*	*				
Belgian Chocolate	*	*	*			*
Buffalo Milk	*	*				
Cappuccino	*	*	*	*		*
Caramel	*	*	*			
Dark Chocolate	*	*	*			*
Lemon	*	*	*			
Green Tea	*	*	*			
Hazelnut Praline	*	*	*			
Cinnamon	*	*	*	*		
Mocha	*	*	*			*
Olive Oil	*	*				*
Pistachio	*	*	*	*		
Rum Raisin	*	*	*			
Speculaas (Dutch spiced biscuit)	*	*	*		*	*
Stracciatella	*	*	*			*
Vanilla Bourbon	*	*	*			
Vanilla 500	*	*	*			
Vanilla no added sugar	*	*	*			
Walnut	*	*	*	*		
White Chocolatea	*	*	*			*
<b>SORBET</b>						
STRAWBERTY						
PINEAPPLE						
BLOOD ORANGE						
FOREST BERRIES						
CHOCOLATE						
CAVA PEACH & PEAR						
RASPBERTY						
RASPBERTY NO ADDED SUGAR						
GIN TONIC						
CHERTY						
COCONUT						
CUCUMBER						
LIME						
LYCHEE						
MANDARIN						
MANGO						
MELON						
PTTSSION FRUIT						
PEAR						
<b>FROZEN YOGHURT</b>						
PLAIN	*	*				
STRAWBERTY PIECES	*	*				

This list was compiled in good faith and to the best of our ability, based on information received from our suppliers. Although all reasonable steps have been taken in the creation of this data, the following wording “Free of...” cannot be regarded as a warranty or claim. Made in a factory where the following allergens are used: milk, eggs, gluten, soy, sulphites and nuts.



**SORBET**

# SORBET

Sorbet is making a big comeback. In the past, sorbet was served between the starter and main course, to neutralise the taste in your mouth. This is happening less and less. In modern gastronomy, sorbet is a water-based ice cream dish, usually made from fruit but sometimes also from other ingredients such as wine, coffee or even chocolate.

Creme de la Creme makes a sorbet with 45% pure fruits, and the fruit never ever comes from concentrate! You will experience a real explosion of fruit tastes. The result is a healthy and light dessert.

Until recently, many people pushed sorbet to the side, but after tasting Creme de la Creme sorbets, this ice cream category is considered a proper dessert. Rediscover sorbets and give your sales a boost!

## ASSORTMENT OF SORBETS 2.51.

Strawberry	Gin Tonic	Mango
Pineapple	Cherry <b>NEW</b>	<b>NEW</b> Melon
Blood Orange	Coconut	Passion Fruit
Forest Berries	Cucumber	Pear
Chocolate	Lime/ Lemon	
Cava Peach & Pear	Lychee	<b>NO ADDED SUGAR</b>
Raspberiy	Mandarin	Raspberw

