



berthelet®

Success is in the sauce!

Cook with *la crème de la crème*.

In today's fast pace food service industry, we understand the value of running an efficient kitchen. And more so, the importance of creating food that your customers will love.



Berthelet Instant Culinary Cream Base

A remarkably simple (just add water) cooking sauce for all your delicious cream-based recipes. Comparable to a delightful béchamel or a 35% cream, but without the fuss! Try some today and keep your kitchen cooking and your clients happy.



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Elevate your recipes using Berthelet Instant Culinary Cream Base.

Whether you're planning to create a creamy signature dish or simply need a tasty white sauce to complement your food, our new Instant Culinary Cream Base is the perfect solution.

Take a look at the benefits:

- **Just add water!**
Instant and easy to prepare quality product.
- **Less fatty and less expensive.**
Excellent substitute for béchamel or 35 % cream.
- **Surpasses competition all around**
Better in quality and even better in taste.
- **Keep refrigerated or frozen without a problem!**
Excellent stability at all temperatures.
- **Gluten and MSG free, suitable for vegetarians.**

Perfect for:

base sauce for Alfredo, Carbonara, rosé, Romanoff, chicken paté, Coquilles St-Jacques, stuffed crêpes and much more.



INSTANT CULINARY CREAM BASE

FORMAT	YIELD	PRODUCT CODE
11.1 kg	73 litres of sauce	2854025
6 x 715 g	28.2 litres of sauce	2854611
3.76 kg	21 litres of sauce	2854376

FUSILLI IN CREAM SAUCE WITH SMOKED SALMON

PREPARATION TIME 15 MIN

INGREDIENTS :

- 8 cups of al dente fusilli
- 1 litre water
- 180 g Berthelet Culinary Cream Base
- 200 ml white wine
- 400 g smoked salmon julienne strips
- 80 g French scallions
- 2 tbs green scallions minced
- Cracked pepper to taste
- 2 tbs butter

PREPARATION :

Cook pasta according to manufactures' instructions, strain, set aside (do not rinse). In a pot, sauté the French scallions in butter until slightly soft then de-glaze with white wine, reduce 1/3. In a separate container, stir in culinary cream base to hot tap water. Add to white wine reduction, simmer for a few moments to thicken. Add in the julienne smoked salmon strips with the pasta. Stir well and cook for 1 to 3 minutes. Plate, garnish with green scallions and a strip of julienne smoked salmon, sprinkle cracked pepper to taste.



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