



COOKING CREAM

SOUR TASTE

Scampi with cream by Pierre Gagnaire



Sign your creations!

Taste of Real



Editorial

For over 75 years, Elle & Vire Professionnel® has helped Chefs promote the Excellence of French gastronomy. Thanks to its dairy know-how originating in Normandy, a region renowned for its cream, Elle & Vire Professionnel® continues to reinvent itself to offer you the cream of the crop: innovative products, as close to their natural state as possible, that ally authenticity with functionality.

And what could be more authentic than crème fraîche or sour cream? Their fresh flavour and unctuous texture lend depth to dishes. That is why in 2023, Elle & Vire Professionnel® is launching Cooking Cream Sour Taste, the missing link between the authenticity of a fresh product and the convenience of UHT.

Crafted in Normandy, it features that fresh, delicate tanginess that enhances flavours and tantalizes the tastebuds. Its smooth texture lends roundness and unctuousness to both hot and cold preparations. When used hot, it is perfect for pasta sauces as well as sauces to pair with fish and meat, even as a component in soups. It coats well, stands up to acidic ingredients and does not separate in a bain-marie. It is equally suited to cold sauces to enhance all types of dishes, and its texture makes it well suited for dips and tacos.

However, chefs are always the best spokespeople for gastronomy. So now we'll let Pierre Gagnaire, multi-starred chef and Elle & Vire Professionnel® sponsor, along with Chefs Sébastien Faré and Jean-Michel Bardet, who have participated throughout this exciting adventure, tell you all about it. We are thoroughly delighted with their ambitious creations, inspired by our new Cooking Cream Sour Taste. So, taste for yourself, try it out and be inspired to create your own "signature" recipes.

*It's a great find. I think
that it fills a void.*

Pierre Gagnaire

Multi-starred Chef
Elle & Vire Professionnel® Sponsor
for more than 15 years



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ELLE & VIRE PROFESSIONNEL® COOKING CREAMS

A complete range



French EXCELLENCE



A BRAND OF TRADITION AND INNOVATION

Since 1945, Elle & Vire Professionnel® has contributed to the promotion of French excellence and gastronomy all over the world.

Thanks to its unique and unrivalled dairy know-how, it creates new products in its native Normandy, dairy products that it now export to over 120 countries, which are used by the finest chefs.

Its secrets? Exceptional French terroir, where the cows are often in the meadow, producing the highest quality milk, which in turn makes for the best cream. Elle & Vire Professionnel® aims to provide top-notch support to industry professionals in order to offer products to best suit their needs.

Thanks to close collaboration with world-renowned chefs over the course of many years, Elle & Vire Professionnel® has developed a range of fine creams that have been recognized for their consistency and performance.





COOKING CREAM

≡ SOUR TASTE ≡

ALL THE GOOD TASTE OF FRESH SOUR CREAM IN A LONG-LIFE COOKING CREAM FOR BOTH HOT AND COLD USES.



Sign your creations!

LIGHT CREAM ≡
12% fat content



Good fresh sour cream taste

well balanced for fresh and authentic dishes



Unctuous texture

Semi-thick and smooth for indulgent cold uses



Excellent performance both hot and cold



QUICK SAUCES



Coats well, reduces and thickens quickly



BAIN-MARIE



Does not separate



COLD SAUCES



Perfectly adapted to cold sauces, salad dressings, dips, etc.

Chef PORTRAITS

Elle & Vire Professionnel® has worked closely with Pierre Gagnaire to develop Cooking Cream Sour Taste and inspire you with exclusive recipes.

Pierre Gagnaire

Multi-starred Chef

Elle & Vire Professionnel® Sponsor for more than 15 years



An alchemist of flavour, Pierre Gagnaire promotes poetic and carefully constructed cuisine. This iconoclast multi-starred chef operates 12 restaurants around the world, including his eponymous restaurant in Paris's rue Balzac. As Knight of the Legion of Honour and Commander of the Order of Arts and Letters, Pierre Gagnaire is recognized by both the general public and his peers for his talent, his creativity and the esthetic perfection of his dishes.

Pierre Gagnaire helped us develop the concept of this product and naturally accepted to be the sponsor of our new cream.

We interviewed Pierre Gagnaire at his Parisian restaurant, within the hotel Le Balzac. He tells all about Cooking Cream Sour Taste.

Restaurant Pierre Gagnaire
6 rue Balzac, Paris 8e



COOKING CREAM SOUR TASTE

by Pierre Gagnaire



What do you like about this cream?

Instead of using an acid like lemon or vinegar or white wine, we're going to add this spoonful of sour cream that gives spirit to a sauce, to a roast, to a product that is braised or poached.

*What does Sour Cream evoke for you?
How does it inspire you?*

It evokes Northern Europe - cabbage, beets, borscht. And on the North American side, think pancakes, smoked salmon, thick crepes, blinis, herring.

So, it's a whole universe that is a sort of like delicate frontier, it pairs very well with savoury flavours, but a type of savoury that can be transformed into sweet.

It pairs well with red berries, with cold meats. One of the first recipes we have created consists of raw scampi with fruit.

*What does the Elle & Vire Professional®
Cooking Cream Sour Taste bring to your
creations?*

The cream has nice texture, it holds up well to heat. We're really going to use it as a cooking element and that's where Elle&Vire's expertise comes into play because this is a cream that is not going to separate, it's a cream that is going to hold up nicely.

What's interesting is that it has a certain voluptuousness about it. And that is something that is reassuring.

Any final words?

It's a great find, I think that it fills a void.

Never forget that acidity is what brings out the flavour of a product.



COOKING CREAM SOUR TASTE

A source of inspiration

Sébastien Faré and Jean-Michel Bardet share several recipes based on Elle & Vire Professionnel® Cooking Cream Sour Taste with you in this booklet.



Sébastien Faré

Michelin-starred Chef and
Culinary Executive Chef at La Maison de l'Excellence Savencia®

Sébastien Faré grew up surrounded by carefully selected and prepared products. He worked at Lucas Carton in Paris, La Table d'Anvers, the Royal Monceau, Chez Jean and Aux Persiennes, before his next career highlight as Chef at the restaurant Petrossian where Sébastien earned his Michelin star and a Gault & Millau® rating of 16/20.

He has always used Elle & Vire® products and, since his arrival in 2014, Sébastien has been the Culinary Executive Chef at La Maison de l'Excellence Savencia®.

We have been working with Sébastien for several years on developing our Cooking Cream Sour Taste. In this booklet, Sébastien shares with you a selection of hot and cold recipes to inspire you in whatever way you choose to use it.

Cooking Cream Sour Taste has the typicity, authenticity and the flavour of fresh sour cream and it is easy to work with. It allows me to prepare all the culinary classics as well as reinvent my recipes, whether they be hot or cold!





Jean-Michel Bardet

Michelin-starred Chef

Jean Michel Bardet has held a series of positions in major establishments both in France and abroad for several years.

He joined Olivier Bellin at his Hong Kong restaurant “The Ocean”, which obtained its first Michelin star less than 8 months later. Back in France, he worked at the Moulin de l’Abbaye, a Relais & Châteaux in Brantôme (Périgord), obtained 3 Gault & Millau® Toques for the restaurant and was awarded the Gault & Millau® 2018 South-Western Excellence Techniques Trophy. His experience abroad (North America, London, Hong Kong, Shanghai) has allowed him to be an ambassador of French gastronomy while remaining connected with cuisines from all over the world.

Inspired by the flavour and texture of Cooking Cream Sour Taste, Jean-Michel Bardet has created recipes that are in harmony with international trends.

Nice, well-balanced acidity, round on the palate and gorgeous texture.

*Add a spoonful of this Cooking Cream Sour
Taste to give spirit to a sauce.*

Pierre Gagnaire



CHICKEN IN CREAM SAUCE

Recipe by Pierre Gagnaire

Serves 4



INGREDIENTS

3 Bresse chicken breasts

**400 g Elle & Vire Professionnel®
Cooking Cream Sour Taste**

50 g butter

1 ripe beefsteak tomato

100 g chanterelle mushrooms

4 thin slices of fennel

10 tender fresh spinach leaves

120 g fresh shelled green peas

Thyme / bay leaf

3 pieces lemon peel

1/4 litre chicken stock

Fine salt

Fleur de sel

Freshly ground white pepper

Preparation

Clean the chanterelles and spinach leaves.

Lightly salt the chicken breasts and place in a heavy ovenproof dish along with the thyme, bay leaf and lemon peel. Coat with the cream, let stand at room temperature.

Meanwhile, slice the tomato thinly.

Lightly season the 4 slices of fennel with salt and pepper.

Boil the peas until tender, then plunge into ice water.

Cooking

Begin cooking the chicken breasts over low heat until the cream begins to simmer. Cover and place in a 200°C oven for 5 min. Transfer the chicken to a rack. Add the sliced tomato and the chicken stock to the dish. Heat slightly, add the peas and adjust the seasoning.

Wilt the spinach leaves in a little butter and season to taste.

Sauté the chanterelles in butter, season to taste.

Slice the chicken and heat it for a few seconds in foaming butter.

Plating

Begin by placing the spinach and chanterelles on the plate and drizzling with some of the remaining cream. Top with the thinly sliced chicken breast and fennel. Garnish with Fleur de sel.



Prepare your quick sauces with *Cooking Cream Sour Taste*.
It coats well, reduces quickly, and stands up to acids and alcohol.

Sébastien Faré



MEDIUM-RARE GRILLED SALMON

CURRY SAUCE

Recipe by Sébastien Faré

Serves 10

MARINADE

140 g lemon juice
60 g honey
7 g curry powder
Salt, pepper, sugar

SALMON

10 salmon filets

CURRY SAUCE

300 g Elle & Vire Professionnel®
Cooking Cream Sour Taste

100 g onion
20 g olive oil
125 g diced pineapple
125 g diced green apple
80 g diced mango
150 g coconut water
7 g curry powder
1 lime
25 g honey
Fleur de sel
Freshly ground pepper
Sugar

PLATING

Diced mango
Diced pineapple
Julienned green apple
Fresh coconut curls
Basil sprouts
Shiso sprouts
Curry powder
Fleur de sel
Freshly ground pepper
Candied orange peel

Marinade

Combine all the ingredients together.

Salmon

Trim the salmon by removing the skin and the black parts. Marinate for at least 3 to 4 hours.

Curry Sauce

Finely slice the onion. Heat the oil gently in a saucepan and sweat the onion slices without letting them brown. Add the diced pineapple, green apple and mango.

Pour in the coconut water, the cream and add the curry, lime zest and juice. Bring to the boil and simmer, covered, for approximately 30 min. Transfer to a blender and mix.

Strain through a fine-meshed conical sieve and add the honey.

Correct the seasoning with the salt, freshly ground pepper and sugar, if necessary.

Set aside in a bain-marie.



Plating

Just before serving, cook the salmon with a blowtorch (using the flame) or under a salamander. Cook on just one side.

Plate beginning with the salmon, followed by the sauce, then decorate the plate with the other garnishes.



*Give freshness and tanginess to your dishes with
Cooking Cream Sour Taste!*

Sébastien Faré



TAGLIATELLE WITH COCKLES AND PRAWNS

LIGHT GARLIC & GINGER CREAM

Recipe by Sébastien Faré

Serves 4

TAGLIATELLE WITH COCKLES AND PRAWNS

1 kg black squid-ink tagliatelle
50 g olive oil
1 kg cockles
250 g white wine
1 clove garlic
Fleur de sel
Freshly ground pepper

LIGHT GARLIC & GINGER CREAM

**700 g Elle & Vire Professionnel®
Cooking Cream Sour Taste**

2 cloves garlic
70 g fresh ginger
1/4 bunch chopped flat parsley
150 g cockle juice
Fleur de sel
Freshly ground pepper

PLATING

30 medium shelled prawns
1 clove garlic, chopped
25 g oil
50 g butter
Finely chopped flat parsley
Fleur de sel
Freshly ground pepper

Tagliatelle with cockles and prawns

Wash the cockles well. In a large saucepan, combine the white wine, crushed garlic clove and season with pepper. Reduce by half. Add the cockles and cook until they open. Remove them and set aside. Transfer the cooking liquid to a container and let settle for 1 hour, filter and store in the refrigerator.

Remove the cockles from their shells, keeping a few intact for decorating the plate.

Cook the tagliatelle in salted boiling water, drain and add the olive oil.

Light garlic & ginger cream

Finely grate the ginger and garlic cloves on a microplane. Add to the cream along with the parsley and cockle juice. Correct the seasoning and set aside in the refrigerator.

Plating

Just before serving, sauté the prawns in the hot oil. Season and just before they are fully cooked, add the butter and chopped garlic.

Plate beginning with the tagliatelle, then the cockles, prawns and finish off with the light garlic & ginger cream. Sprinkle with chopped flat parsley.



Chef's tip

Dare to pair Cooking Cream Sour Taste with herbs, spices, fish or white meats... and that goes for hot or cold preparations!

≡ *Cooking the fish directly in the Cooking Cream Sour Taste means that your sauce is ready quickly and easily. A real timesaver and the guarantee of a delicious result!*

Sébastien Faré



SLOW-ROASTED COD

VEGETABLE SPAGHETTI, SESAME CREAM SAUCE

Recipe by Sébastien Faré

Serves 10

COD

10 cod filets

SESAME CREAM SAUCE

750 g Elle & Vire Professionnel®
Cooking Cream Sour Taste

75 g sesame oil

60 g tahini (sesame paste)

Salt

Freshly ground pepper

1 clove garlic

VEGETABLE SPAGHETTI

500 g carrots

500 g zucchini

50 g olive oil

PLATING

20 g toasted sesame seeds

1 bunch scallions

Fleur de sel

Freshly ground pepper

Cod

Season the cod loins generously with salt and let sit in the refrigerator for 15 min. Rinse well in cold water and pat dry.

Sesame Cream Sauce

Combine the cream with the sesame oil, tahini, garlic grated on a microplane and correct the seasoning.

Pour the cream sauce into an ovenproof dish, place the cod in the dish and roast at 80°C for 20 min depending on its thickness.

Remove the cod and bring the cream sauce to the boil. Correct the seasoning. Keep warm in a bain-marie.

Vegetable spaghetti

Peel and wash the carrots, wash the zucchini and cut into spaghetti strips using a mandoline. Sauté separately in a little olive oil and season.

Plating

Wash and slice the scallions.

Begin plating with the cream sauce, top with the cod and arrange the vegetables on the side. Sprinkle the cod with the sesame seeds, sliced scallion, Fleur de sel and freshly ground pepper.



Chef's tip

Use Cooking Cream Sour Taste instead of a combination that calls for vinegar or lemon juice. That will save you a time and money.



CREAM OF ARTICHOKE SOUP

TANGY CONDIMENT

Recipe by Sébastien Faré

Serves 10

SOUP

5 large artichokes

**150 g Elle & Vire Professionnel®
Cooking Cream Sour Taste**

30 g butter

200 g onions

200 g vegetable stock

700 g milk

Fleur de sel

Freshly ground pepper

PLATING

**200 g Elle & Vire Professionnel®
Cooking Cream Sour Taste**

Toasted croutons

Nasturtium leaves

Oxalis

Olive oil

Freshly ground pepper

Arugula sprouts

Cream of Artichoke Soup

Cook the artichokes in salted boiling water. Let cool.

Remove the artichoke leaves to get to the hearts (you need 600 g).

Cut the artichoke hearts into large pieces. Peel and thinly slice the onions, sweat them in the butter over low heat.

Add the artichoke hearts, vegetable stock, milk and cream, season and cook for approximately 20 min. Blend and strain through a conical sieve. Correct the seasoning. Keep warm in a bain-marie.

Plating

Just before serving, plate the soup, garnish with all the elements and finish off with the cream.



≡ *Cooking Cream Sour Taste is perfect in both traditional and modern cuisine, and is well suited to French, Italian, American and Asian recipes.*

Jean-Michel Bardet



RABBIT WONTONS

SOUR BROTH

Recipe by Jean-Michel Bardet

Serves 4

CREAM BROTH

2 rabbit legs
1 teaspoon tomato paste
4 shallots
2 lemongrass stalks
1 l chicken stock
100 ml coconut milk
50 g fresh ginger
1 hot red pepper
2 kaffir lime leaves
1 lime
10 Thai basil leaves
15 g fresh coriander

**250 ml Elle & Vire Professionnel®
Cooking Cream Sour Taste**

QS soy sauce
QS grapeseed oil

WONTON FILLING

**Elle & Vire Professionnel®
Cooking Cream Sour Taste**

Sliced green onion
Soy sauce
Fresh coriander
1 lime
2 g Espelette pepper
Salt

WONTON

1 package wonton wrappers

PLATING

1 cucumber, diced
24 peanuts
Thai basil leaves
Fresh coriander
1 fresh pepper cut into thin strips
Sliced green onion
40 ml smoked olive oil
**4 tablespoons Elle & Vire Professionnel®
Cooking Cream Sour Taste**
Lime zest

Ahead of time...

Peel the cucumbers and cut into large cubes of the same size. Season with coarse salt and let sit for 30 min to extract the water. Rinse in cold water and keep chilled until ready to use.

Cream Broth

Heat the oil in a sauté pan. Sear the rabbit legs that have previously been seasoned with salt and pepper. Pour off the fat. Add the tomato paste and the sliced shallots and lemongrass. Sauté for 5 min. Deglaze with the chicken stock and coconut milk. When the mixture begins to boil, add the peel and sliced ginger, the hot pepper, the kaffir lime leaves and the zest of one lime. Cook, covered, for approximately 30 min. When cooked, add the Thai basil leaves and coriander and let infuse for 10 min. Remove the rabbit legs and remove the meat from the bones. Strain the broth, add the cream and a dash of soy sauce. Correct the seasoning and keep warm.

Wonton filling

Combine the rabbit meat with the cream, sliced green onion, soy sauce, coriander, lime juice and Espelette pepper. Season with salt.

Wontons

Fill the wontons. Steam or simmer for approximately 5 min.

Plating

Place the wontons on a hot plate with 3 cucumber cubes, 6 peanuts, the Thai basil, the coriander, the slivered pepper and the sliced green onion. Drizzle with the smoked oil, a spoonful of cream and a little lime zest.





BEEF RIB STEAK

WITH BAKED POTATOES, SOUR CREAM & PEPPER SAUCE

Recipe by Sébastien Faré

Serves 10

POTATOES

10 large potatoes

BEEF RIB STEAK

5 x 800 g beef rib steaks
25 g oil
50 g butter
Fleur de sel
Freshly ground pepper

LIGHT SOUR CREAM

500 g **Elle & Vire Professionnel®**
Cooking Cream Sour Taste

Fleur de sel
1 bunch chives, finely chopped
100 g finely chopped shallots
10 g grated horseradish

PEPPER SAUCE

25 g **Elle & Vire Professionnel®**
Gourmet Butter 82% MF (1)

50 g shallots
50 g Cognac

100 g white wine
2 to 3 g cracked black peppercorns
50 g brown veal stock reduction
200 g **Elle & Vire Professionnel®**
Cooking Cream Sour Taste
50 g **Elle & Vire Professionnel®**
Gourmet Butter 82% MF (2)
QS salt

PLATING

Fleur de sel
Freshly ground pepper

Baked potatoes

Wash the potatoes and wrap in aluminium foil. Bake 210°C for approximately 1 hour, depending on their size.

Beef rib steak

Trim the beef if necessary. Season with salt and pepper. Heat the oil in a skillet and sear the beef to give it nice colour. Add the butter and finish cooking in a 220°C oven until the desired doneness is reached.

Light sour cream

Combine the cream, fleur de sel, horseradish and shallots. Correct the seasoning. Pour into ramekins, add the chives.

Pepper sauce

Peel and thinly slice the shallots. In a saucepan, sweat the shallots in the butter.

Add the cracked peppercorns. Flambé with the Cognac. Add the white wine and reduce until almost evaporated.

Add the cream, the veal stock reduction and reduce until it has the consistency of a glaze. Mount with the butter (2). Season to taste.



Plating

Remove the beef from the oven, cover with a sheet of aluminium foil and let rest for 10 to 15 min. Arrange on a platter with the potatoes, sour cream and pepper sauce.

*Cooking Cream Sour Taste has a certain voluptuousness
about it. You've just got to have it on hand!*

Pierre Gagnaire



SCAMPI WITH CREAM

Recipe by Pierre Gagnaire

Serves 4



INGREDIENTS

6 large scampi

**200 g Elle & Vire Professionnel®
Cooking Cream Sour Taste**

120 g buttermilk

4 sheets gelatine

1/2 long green pepper

1 teaspoon paprika

1 lime

Mild olive oil

1 fresh, tender ear of corn

5 to 8 fresh strawberries

8 gooseberries

1 bunch of redcurrants

Chives

Fleur de sel

Freshly ground black pepper

Jelled buttermilk

Stir the gelatine, previously softened in warm water, into some of the slightly warmed buttermilk.

Transfer to a baking sheet then cut into squares.

Seasoned Cream

Finely dice the green pepper and combine it along with the paprika with 80 g of the cream.

Season to taste.

Scampi

Remove the shells from the scampi tails.

Slice into 3, season with salt and pepper, add a dash of olive oil, some of the lime zest grated on a microplane, and a few drops of lime juice.

Combine gently.

Plating

Remove the corn from the cob. Cut the strawberries and gooseberries.

Smear a line of seasoned the cream down the centre of a large plate.

Top with two or three squares of jelled buttermilk.

Arrange the chilled scampi on the plate.

Finish by garnishing with the nibs of corn, strawberry and gooseberry pieces, the redcurrants and the chives.





RED CABBAGE SALAD WITH SOUR DRESSING

Recipe by Jean-Michel Bardet

Serves 4

CABBAGE SALAD

1 red cabbage
1 cucumber

MARINADE

2 oranges for juicing
3 tablespoons walnut oil
2 tablespoons cider vinegar
1 dash grenadine syrup
Ground cumin
Salt
Freshly ground pepper

SOUR SAUCE

200 g Elle & Vire Professionnel®
Cooking Cream Sour Taste
1 teaspoon honey
Walnut oil
Salt

PLATING

1 pomegranate
1 Granny Smith apple
Walnut pieces
Seasonal herbs and flowers

Cabbage salad

Quarter the red cabbage and slice very thinly. Wash in cold water and drain. Peel and finely julienne the cucumber.

Marinade

Juice the orange, add the other ingredients as for a vinaigrette. Marinate the cabbage and cucumber in this mixture. Season with salt and pepper. Keep chilled until ready to plate.

Cream sauce

In a mixing bowl, combine the cream, honey and walnut oil. Season with salt and pepper. Add a dash of walnut oil.

Plating

Cut the pomegranate in half and remove the seeds. Thinly slice the apple and overlap in a rose pattern. Spoon the lightly drained cabbage salad into the centre of the ring. Top with walnut pieces. Spoon the cream sauce around and garnish with the pomegranate seeds, flowers and fresh herbs.



Chef's tip

With Cooking Cream Sour Taste, you can prepare all kinds of cold sauces and dressings as well as healthy dips!



CHICKEN TACOS

CHEESY CREAM

Recipe by Sébastien Faré

Serves 10

VEGETABLE FILLING

1 large tin corn
2 red peppers
2 gem lettuce hearts
2 avocados
1 small chili pepper
100 g fried onions

BREADED FRIED CHICKEN

5 large chicken breasts
140 g flour
30 g cornstarch
4 g salt
10 g rice flour
6 g sugar
8 g baking powder
240 g water
200 g Panko breadcrumbs
5 g toasted spices
Fleur de sel, pepper

CHEESY CREAM

500 g Elle & Vire Professionnel®
Cooking Cream Sour Taste

100 g grated cheese such
Emmenthal

Salt
Pepper

PLATING

10 plain tortillas

Vegetable filling

Drain the corn. Peel and thinly slice the red peppers and the chili pepper. Peel and slice the avocado. Thinly slice the gem lettuce.

Breaded fried chicken

Cut the chicken breasts into large strips. Season with fleur de sel, pepper and the toasted spices. In a mixing bowl, combine the flour, cornstarch, the 4 g of salt, the rice flour, sugar and baking powder. Gradually add the water while stirring.

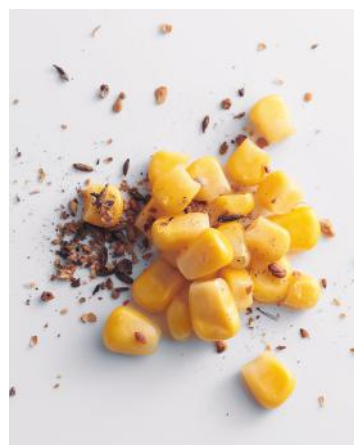
Dip the chicken strips in the mixture, shake off the excess and roll in the panko breadcrumbs. Deep fry at 170-180°C for a few minutes.

Cheesy cream

Bring the cream to the boil. Remove from the heat and add the grated cheese. Stir well to combine and blend using a hand mixer. Let cool.

Plating

Fill the tacos with all of the ingredients, adding the cheesy cream last. Roll up.



Chef's tip

You can make your tacos by closing the ends up and folding them well. Then heat for a few minutes in a panini machine.

*The Cooking Cream Sour Taste
is perfect with tarte Tatin*

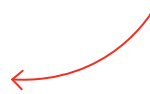


Dessert INSPIRATION

Elle & Vire Professionnel® Cooking Cream Sour Taste can also be used in desserts, either as an integral part of the recipe or as a garnish, for example alongside a tarte Tatin. Let your creativity express itself while adding a touch of freshness and unctuousness to your creations!



*As an accompaniment
to fruit desserts...*



*...or with cheese for
outstanding cheesecakes*



La Maison de l'Excellence®



SAVENCIA
FROMAGE & DAIRY



**La Maison de l'Excellence Savencia®
passes on its expertise and its values of listening and sharing
throughout the world**

Located in the Parisian suburb of Viroflay, La Maison de l'Excellence Savencia® is a place for sharing and passing on expertise to French and international catering and bakery-pastry professionals, as well as a place for reflecting on the culinary and pastry trends of tomorrow. Nicolas Boussin, pastry chef and winner of the Best Craftsman in France for Pastry in 2000, and former Michelin-starred Chef Sébastien Faré welcome chefs all year round at La Maison de l'Excellence Savencia® for individual or group training sessions. A team of chefs in the field supports professionals throughout the world.

Since 2020, La Maison de l'Excellence Savencia® has gone digital and now offers online training and demonstrations.

Our Chefs' MISSION



1 INSPIRE
professionals through recipe collections from
La Maison de l'Excellence Savencia®.

2 INNOVATE
for the future in collaboration with professionals.

3 SHARE
their product knowledge and expertise.

4 SUPPORT
professionals with practical advice and techniques.



COOKING CREAM

range



COOKING CREAM SOUR TASTE

- Good fresh sour cream taste
- Unctuous texture
- Coats well
- Stable in a bain-marie
- Light cream, 12% fat content

WHICH CREAM FOR WHICH USE?

HOT USES

Quick Sauces



or



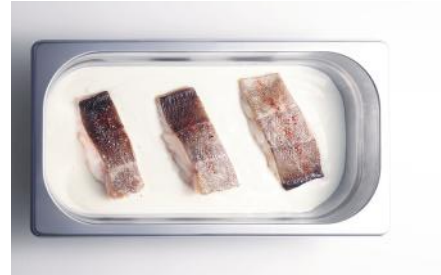
**COOKING CREAM
sour taste**

Fresh & sour
taste

**EXCELLENCE
COOKING CREAM**

Rich, creamy
taste

Bain-marie



or



**COOKING CREAM
sour taste**

Fresh & sour
taste

**ADVANTAGE
COOKING CREAM**

Light, dairy
taste

COLD USES

Cold sauces, dips and tacos



**COOKING CREAM
sour taste**

Fresh & sour taste
and unctuous texture

COOKING CREAM

≡ SOUR TASTE ≡



Sign your creations!

SCAN FOR
MORE INFO



Find our recipes and videos on our website www.elle-et-vire.com/pro/en

