



Sublime Cream with Mascarpone

36,5% Fat

Box of 6 x 1 L



An innovative blend of
30% Mascarpone and 70% Excellence Cream



Rich taste and **smooth** texture

Perfectly balanced



Exceptional hold

For 48 hours at +4°C



High tolerance to freezing and defrosting

No exsudate, no yellow colour or does not dry out



Ready-to-use

Quick, easy and consistent preparations



Create new sensations

Since 2014,
it has inspired great pastry chefs



« Thanks to its exceptional hold, the Sublime cream brings stability and hold to your decorations. The sweetness of the mascarpone really adds to your creations! »

Nicolas Boussin

Best Pastry Craftsman of France - Executive Pastry Chef of La Maison de l'Excellence Savencia®

« Once whipped it has a rich and thick texture. Ideal for creating pastries with a richer cream for a better, longer hold.

Sublime also provides guaranteed consistency. »

Frédéric Cassel

Relais Dessert Association President, Elle & Vire Professionnel® Ambassador



An inexhaustible source of inspiration for decoration
also suitable for incorporation, beverage and culinary applications



1 A practical and ready-to-use product to aid your creativity

- Liquid and consistent
- Easy to use
- Thickens quickly
- Saves time and can be easily reduced

2 Exceptional hold For 48 hours at 4°C (39.2°F)



3 Ideal for making ultra-gourmet creations

- Rich and satisfying taste
- Thick and smooth texture

Scan



& get
MORE INFO

www.elle-et-vire.com/pro/en

f y i @elleetvirepro


PROFESSIONNEL