



Simply Delicious!

Heavy Whipping Cream



WELCOME TO NATURE'S BEST DAIRY®

Exclusively from Performance Foodservice the Nature's Best Dairy® brand brings you the best in high quality dairy products, from milk and butter, heavy creams and cottage cheese to eggs and ice cream all sourced from across the land.

Nature's Best Dairy® combines our nation's rich dairy farming heritage with the promise of excellence in food quality, environmental sustainability, product integrity, safety and social responsibility.

A cold glass of milk, a scoop of ice cream, butter on a bagel—deliver a simple pleasure that's simply more delicious with Nature's Best Dairy®! simply more delicious with Nature's Best Dairy®!

SMOOTH TEXTURE, RICH FLAVOR

We proudly introduce Nature's Best Dairy® Heavy Whipping Cream that is available in 36% and 40% butterfat for superior whipping and the ultimate in fresh taste. Nature's Best Dairy® Heavy Whipping Cream is great for topping cakes, sundaes or a bowl of fruit or to use as an ingredient for homemade ice cream, milkshakes, coffee, tea, cream soups, sauces and baked goods.





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FEATURES AND BENEFITS

- Adds rich flavor to savory dishes and indulgent desserts.
- Two butterfat levels to fit your recipes and your margins.
- Ultra-Pasteurized cream products ensure quality, freshness, and longer shelf life

PRODUCTS

Item #	Description	Pack	Size
199406	36% Hvy Cream	12	32 OZ
997152	40% Hvy Cream	12	32 OZ

ADD CREAMINESS TO YOUR DISH

CHERRY TOMATO QUICHE

Ingredients:

- 6 **Nature's Best Dairy® Eggs**
- 3/4 c. **Nature's Best Dairy® Heavy Whipping Cream**
- 1 c. **Luigi Shredded Mozzarella Cheese**
- 1 c. **Peak Fresh Produce® Italian Parsley**, chopped
- 1 c. **Peak Fresh Produce® Cherry Tomatoes**, quartered
- 1/2 tsp. salt
- 1 unbaked pie crust

Preparation:

1. Preheat oven to 350° F.
2. Place the dough into a pie or tart pan and mold into the shape of the dish. Place the pie crust in the freezer for 10 minutes to chill.
3. Line the crust with parchment paper and pie weights or dried beans and bake for 15 minutes.
4. In a bowl, whisk together the eggs, milk and mozzarella cheese. Gently fold in the parsley and cherry tomatoes.
5. Pour the filling into the partially baked pie crust and bake an additional for 35 minutes or until golden and cooked through (the center shouldn't jiggle).
6. Allow to cool 15 minutes before serving. Serve.



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