



HIGH ROAD[®]

ICE CREAM & SORBET

Pre-portioned, no fuss,
no stress, deliciousness.

SCOOPS BY HIGH ROAD ICE CREAM

Back in the day, chefs were locked in freezers and made to scoop ice cream for large events.

WE THOUGHT THAT WAS A HORRIBLE WAY TO TREAT A CHEF.

So, we were chefs, and when we were entry-level cooks, spent more than our fair share of time with ice cream scoops and big bulky tubs of ice cream and sheet pans and speed racks - in freezers.

It wasn't fun, and honestly, chefs (the nice ones) felt badly about relegating cooks to full shifts in freezers, so they generally didn't put ice cream on banquet, catering, or event menus, because, well, it was too much work.

Now, it's not.

There's always been some kind of pre-scooped product on the market, but historically, it hasn't been of the luxurious, chef-crafted kind.

This is a product specifically designed to enable you to serve ice cream to thousands of people at a time. High Road's pre-scooped ice cream honors the flow of your plate-up, and the truth of your customers' dessert desires:

They want ice cream, chef.

And now you can offer it up. You'll get two high-sided trays of 24 evenly portioned scoops, with an easy to remove waxed paper divider. Just pop and plate.

You're welcome.



48 SERVING/CASE
PRE-FORMED SCOOPS
CASE: 10.875" x 4.5" x 15.25"
CASE WGT: 5.5lbs.
TIE: 9 HIGH: 11
99 CASES/PALLET
PALLET WGT: 560 lbs.



FEATURED:IN



People

FOOD ARTS

culture



CookingLight

REAL SIMPLE

FOOD & WINE



Southern Living

bon appétit



TRAVEL+ LEISURE

Wine Spectator

THE VIEW



Handcrafted, just like you would do it.

WITHOUT YOU ACTUALLY HAVING TO DO IT.

We batch freeze our vat-pasteurized, low-overrun 16% butterfat ice cream, and hand-pipe every scoop we sell. They're delicately packaged and shrink-wrapped, and are available in an array of flavors, the most popular being:

Bourbon Burnt Sugar
Vanilla Fleur de Sel
Dark Chocolate
Buttermilk
Matcha

For the right volume need, we can customize your scoop.

Just ask.



WE PASTEURIZE THE MILK AND CREAM OURSELVES USING VAT PASTEURIZATION — AN OLDER METHOD THAT'S LIKE COOKING HOMEMADE CUSTARD 500 GALLONS AT A TIME. YOU CAN TASTE THE DIFFERENCE SLOW COOKING MAKES.

Who is using these?

HOW ARE THEY SUCCESSFUL?

High Road pre-scooped ice cream is really making a mark in high-stakes culinary settings. You'll find chefs using these products on menus at major casino events in Las Vegas, in flight in the expensive seats on Delta airlines (Hot Fudge Sundae in Business Class en route to Paris anyone?), and at some pretty swanky joints.

We love the business to business, chef to chef side of things. Give us a call, and we'll come see you, or invite you for a memorable tour of our Metro Atlanta-area, super-cool factory.

We make ice cream.
We like to have fun.



COBBLER A LA MODE
CHEF MARCUS MEANS
WEEKLY CHEF'S TABLE
SYSCO ATLANTA



HIGH ROAD ICE CREAM SUNDAE
DELTA ONE FLIGHTS
CHEF MICHELLE BERNSTEIN
ATLANTA TO CHILE



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