

2023 Collection



la compagnie des desserts

Making dessert a pleasure

Making dessert a pleasure



ARTISAN ICE CREAM MAKER

Since 1983, we have been producing **artisanal ice cream**. We produce our own cream and syrup mixes. We continue to use double-walled tank infusion methods according to the **traditional recipes** passed down by the **ice cream experts**. All decorations are done by hand, according to gestures that we perpetuate.

PASTRY KNOW-HOW

We make pastries with a **homemade feel**. Our pastry chefs make the doughs, creams, mousses, fruit compotes... they shape, dip, **decorate desserts by hand**.

They taste each production to check that it is in line with our quality commitment. Our know-how of the great classics of French pastry allows us to create variations in flavors and shapes, up to the trompe-l'oeil.

ORIGINAL CREATIONS

We offer you two collections each year, in result of our innovative pastry chefs and ice cream experts. We also open the doors of our workshops to allow you to create bespoke products.

About ice creams and sorbets, we are producing more than **1.500 bespoke products per year** for restaurants that entrust us with the care of realizing their most original ideas (shrimp, gorgonzola cheese, brown beer, waffle, etc.).

SHORT CIRCUIT

Our customers can specify on their menu that they purchase directly from an artisan ice cream factory.

We buy **milk from a farm** at the foot of the **Pyrenees** to make our fresh milk ice creams.

We have established a lasting relationship with a **fruit cooperative** located in the **Rhône vallée** that selects the best fruit for us.

CSR COMMITMENTS

We work for a **better and more responsible diet** by having a virtuous use of sugar and main ingredients. We also educate to experience taste.

Eco-responsible and innovative actions are our priority such as:

- gradually reduce the plastics used,
- take into account animal welfare,
- act on the carbon footprint (optimised supply chain, elimination of high GWP gases, carbon footprint),
- develop digital technology to facilitate access to services.

We integrate employees into the development of the company through training, participation in the company project and ongoing dialogue.

FIND OUT MORE ABOUT US :

www.compagniedesdesserts.com



Sales support tools



DEFINE YOUR OFFER

Based on our experience with restaurants for nearly 40 years, **we advise you to set up your offer of desserts and ice cream to have:** an optimized offer, at the right price, customised or adapted to all your customers.

EQUIP YOURSELF WITH MATERIALS AND ACCESSORIES

We offer all the equipment and accessories for ice cream parlour that will allow you **to work in the best conditions and to make beautiful ice-cream cups in less than a minute:** storage freezer, display case, cups, scoops...

COMMUNICATE ON YOUR OFFER

Entrust us with the **creation of your ice cream menu or POS** (window cover, panel, poster, labels flavours), **standard or customized**, we will highlight it with our artistic photos.

TRAIN YOUR TEAMS

Our team of ice cream makers will share with you the good gestures and tricks of the trade. They will also put at your disposal the **training material:** the ice cream parlour handbook, the technical sheets, the technical tutorials and association ideas.

Tools to enhance your desserts

ENHANCE YOUR OFFER
**WITH A PERSONALIZED
DESSERT MENU**

CONSULT OURS
WHITE PAPERS

In our white papers, we share with you good practices and our experience from more than 35 years of discussions and exchanges with our customers.

We relay them to allow you to sell more desserts.



Consult “White paper
- Ice creams”



Consult “White paper
- Profiterole”



Consult “White paper
- Desserts”

TRY TO SELL YOUR DESSERTS
ON A **DISPLAY TRAY**

This will arouse curiosity and envy of
your customers.

“MAKE THE **ARRIVAL OF
YOUR DESSERT A SHOW!**”



Product innovations



DISTINCTIVE DESSERTS

To allow you to stand your dessert menu apart from the others, we develop **savoury ice creams**, ice creams **issued from the wonders of nature** and specialities from all over the world.

BETTER SUGARS



Find out more about our ranges of **“positive sugar” ice cream** and **low glycemic index pastries**, winners of the 2021 SIRHA INNOVATION AWARDS. Their goal is to increase pleasure while lowering the level of sucrose, by having a short list of ingredients, by favouring raw materials or by replacing white flours for pastries, as well as by reducing the refined sugar in our ice cream.

CREATIONS DESIGNED TO TAKE AWAY

Our ice cream and pastry chefs focus on creating gourmet products that are easy to consume and carry.

With shapes **adapted to finger food** or in **eco-responsible containers**, our novelties are easy to implement and “send”!

Creations



Positive sugar sorbets



FIND OUT ABOUT OUR
POSITIVE SUGAR
SORBETS RANGE
winner in 2021 of

SIRH+
INNOVATION
AWARDS

Our conviction about positive sugar:

- Increase the pleasure of enjoying an ice cream/sorbet while lowering the sugar level.
- Lower refined sugar.
- Focus on the use of fibers and sugars naturally contained in raw materials.
- Work with a short list of ingredients.



ABSOLUTE APRICOT
92704 - p.19



ABSOLUTE STRAWBERRY
92706 - p.19



ABSOLUTE MANGO
92707 - p.19



FIG AND HONEY
92001 - p.19



New releases - Pastries

FIND OUT ABOUT OUR NEW RANGE OF
LOW GLYCEMIC INDEX PASTRIES

winner in 2021 of



Our conviction about positive sugar:

- Increase pleasure while lowering sucrose levels.
- Replace white flours.
- Work with a short list of ingredients.



NEW

**HAZELNUT AND
MANDARINE CHOU**

4756 - p.63



NEW

EARL GREY OPÉRA

95460 - p.73



NEW

**BUCKWHEAT AND PEAR
SPONGE CAKE**

95457 - p.88



ABSOLUTE CHOCOLATE

95430 - p.67



DELICATE CHEESECAKE

4705 - p.73



ROUNDLY LEMON

95431 - p.79

New releases - Ice creams

- French fresh cream
- Butter from France or Europe
- French free range eggs
- Fruits mostly coming from French fruit cooperatives

Upon availability of the raw materials

2,5 L TUBS



COCONUT AND CURRY

94103 - p.26



COFFOLA GRAND CRU

92002 - p.23



**TRADITIONAL CHRISTMAS
SWEET BREAD "PANETTONE"**

92755 - p.29



**ARMAGNAC
AND PLUMS**

92151 - p.28



**ROQUEFORT
CHEESE**

92784 - p.20

6 L ICE CREAM DISPLAYS



FORÊT NOIRE

93811 - p.40



FIOR DI LATTE AND CARAMEL

93532 - p.40

FIOR DI LATTE AND LAVENDER

93533 - p.40

"PANDA"

White mint and liquorice.

93535 - p.40

TRIPLE CARAMEL

93531 - p.40

7,5 L ICE CREAM DISPLAYS

FORÊT NOIRE

93537 - p.42

"PANDA"

White mint and liquorice.

93536 - p.42

PEANUT CHOCOLATE

93232 - p.43

New releases - Smoothies



SWEET BLUEBERRY
160453 - p.48



CRAZY MELON
160454 - p.48

Individual frozen desserts



CASSATE PUCK
90951 - p.53



ESKI VACHERIN
90952 - p.52



VANILLA AND RASPBERRY VACHERIN
90954 - p.52



ROCHER BALL
90953 - p.53



SAKURA MOCHI
160396 - p.56

Paletinas Kids



HAZELNUT AND CHOCOLATE
160375 - p.46



COLA
160376 - p.46

New releases - Pastries for restaurants



APPLE MOELLEUX
4780 - p.81



APRICOT MOELLEUX
4779 - p.81



CITRUS MAC'ÉCLAIR
95461 - p.60



CHESNUT CHEESECAKE
4754 - p.80



CONCORDE
95453 - p.76



EXOTIC SECRET
4758 - p.61

New releases - Positive sugar



HAZELNUT AND MANDARINE CHOU
4756 - p.63



EARL GREY OPERA
95460 - p.73

New releases - Macarons



COFFEE MACARON
95462 - p.109



EARL GREY MACARON
95463 - p.109

New releases - Pastries to take-away



CHOCOLATE TIGER FINANCIER
95455 - p.88



DARK CHOCOLATE CHIPS COOKIE
4731 - p.95



BISCOFF CHEESECAKE IN GLASS CUP
4735 - p.99



CHOCOLATE LAVA CAKE IN GLASS CUP
4734 - p.99



DOUGHNUT COOKIE
67126 - p.98



DOUGHNUT MARSHMALLOW
60675 - p.98



LEMON ESKI
95451 - p.88



CHOCOLATE ESKI
95450 - p.88

New releases - Pastries to take-away



BABKA TO SHARE

160455 - p.101



FINGER CARROT CAKE

95459 - p.72 and 88



HAZELNUT CHOCOLATE MADELEINE

160450 - p.93



HAZELNUT CHOCOLATE MUFFIN

96719 - p.97



MANGO AND PASSION FRUIT TIGER FINANCIER

95456 - p.88



MASCOTTE

160452 - p.98



BUCKWHEAT AND PEAR SPONGE CAKE

95457 - p.88



WHITE CHOCOLATE CHIPS AND CARAMEL PECAN COOKIE

4732 - p.95

New releases - Ready to decorate



CAFÉ LIÉGEOIS SAUCE

95465 - p.119

CHOCOLAT LIÉGEOIS SAUCE

95466 - p.119



CHEESECAKE MOUSSE (PIPING BAG)

4432 - p.116



OLIVE OIL MOUSSE (PIPING BAG)

4782 - p.116



PARMESAN CHEESE SHORTBREAD

4783 - p.122

Ice cream maker



POLE SUD **ARTISAN** **ICE CREAM MAKER** FOR 40 YEARS



Production of artisanal ice cream, in a workshop located in the heart of the region Corbières in south of France, in respect of the know-how and tradition of ice cream Masters.

3000 RECIPES OF ICE CREAMS AND SORBETS

Ice cream just like if they were homemade, inspired from the flavour of spices, plants, fresh fruits, regional products or flavours from around the world.

CLOSEST TO THE **ORIGINAL FLAVOR**

Our traditional infusion process allows us to restore the most accurate flavor using the original product.

We take special care to balance our recipes by putting more fruit and less sugar.

IN CONSTANT SEARCH OF THE **RESPONSIBLE** RAW MATERIAL

In constant search of the responsible raw material. We select the raw materials for their good taste with a labeled or valorizing origin from France or elsewhere.

We apply the same ethic in everything we do and develop, as far as possible, products with a controlled amount of added sugar, without flavors, without colourings... or the search for eco responsible containers.



ORGANIC ice cream and sorbet
Pole Sud / Philippe Faur



Pole Sud

Ice Cream



Organic sorbets



- Organic fresh cream from France
- Organic beet sugar from France
- Organic free range eggs from France
- Fruits mostly from French fruit cooperatives

Upon availability of the raw materials

	CODE
ORGANIC APRICOT Bergeron.	93154
ORGANIC BLACKURRANT	92909
ORGANIC LEMON Lemon from Sicily.	92910
ORGANIC MANDARIN Mandarin from Sicily.	93157
ORGANIC RASPBERRY Williamette raspberry.	92908
ORGANIC STRAWBERRY Senga strawberry.	92906
ORGANIC MANGO Alphonso mango from India.	92907
ORGANIC PEAR Williams.	93153
ORGANIC GREEN APPLE Granny Smith apple from France.	93152

Organic ice creams



	CODE
ORGANIC BOURBON VANILLA Bourbon vanilla from Madagascar.	92915
ORGANIC CHOCOLATE Organic chocolate from Peru.	92905
ORGANIC COFFEE 100% arabica from Guatemala.	92911
ORGANIC PISTACHIO 10% of pistachio paste.	92920
ORGANIC PRALINE Egg-based ice cream with 28% of praline paste.	92921
ORGANIC SALTY CARAMEL	92918
ORGANIC SHEEP MILK Organic sheep milk from Aveyron - France.	93155

THE ORGANIC REGULATIONS MUST BE CHECKED FOR EACH COUNTRY.



Positive sugar sorbets

FIND OUT ABOUT OUR
POSITIVE SUGAR
SORBETS RANGE
winner in 2021 of



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- Work with a short list of ingredients.

ABSOLUTE APRICOT **NEW**

Sorbet with 80,2% of apricot, 3 ingredients only.

CODE

92704

ABSOLUTE MANGO

Sorbet with 83% of mango, 3 ingredients only.

92707

ABSOLUTE STRAWBERRY

Sorbet with 80% of strawberry, 3 ingredients only.

92706

FIG AND HONEY

Sorbet with figs and garigue honey.

92001



CHEF'S SELECTION

PHILIPPE URRACA'S

Creations

- Fresh milk coming from the farm "Marg'Aude"
- French cream and sugar
- French free range eggs
- Without flavourings, without colourings

Upon availability of the raw materials



Designed by Philippe Urraca, Meilleur Ouvrier de France, these recipes have been done for Chefs and achieved with a strict selection of raw materials.

Philippe Urraca, Pastry Chef and Meilleur Ouvrier de France,
for la Compagnie des Desserts.

VANILLA DUO INFUSION

An original recipe created by chef Philippe Urraca using two vanilla flavours : Tahitensis and Bourbon.

CODE

92866

WHITE COFFEE

The contrast of the creamy color of the ice cream and the coffee flavour is amazing ! This ice cream, made from a cold infusion of Ethiopian coffee beans in whole milk, offers sweet flavours of coffee.

92867

Exceptional flavours

CABÉCOU GOAT CHEESE

Ice cream.

CODE

92773

CAVIAR

Sorbet.

ON DEMAND

CEPS

Ice cream.

92799

FOIE GRAS

Ice cream.

84163

TRUFFLE

Ice cream.

ON DEMAND

ROQUEFORT CHEESE **NEW**

Ice cream, Roquefort PDO.

92784

YUZU

Sorbet.

92796

Infused vanilla



How do we recognize a good ice cream maker? The answer is, without a doubt, its Vanilla ice cream!

Vanilla ice cream is the reference and the most appreciated one. We chose to take care of our vanilla by carefully selecting the pods according to their taste and odorous characteristics.

Then, our infusion process allows to preserve the best of the pod and to restore the most accurate flavor.

CODE

BOURBON VANILLA

- Noble and tasty flavour.
- Infusion to keep the best of the pod (from Madagascar).
- Egg-based ice cream.

93361

ORGANIC BOURBON VANILLA

- Sweet and woody flavour.
- Infusion to keep the best of the pod (from Madagascar).
- Egg-based ice cream.

92915

VANILLA DUO INFUSION BY PHILIPPE URRACA

- A Chef recipe designed for Chefs !
- Two characteristic vanillas: the flowery Tahitensis (Tahiti) and the woody Planifolia Bourbon (Madagascar).
- Fresh milk ice cream.



92866

VANILLA MADAGASCAR PODS

- Woody flavour with cocoa notes.
- Infusion to keep the best of the pod (from Madagascar).
- Fresh milk ice cream.

92815






HIGH EXPRESSION

Fresh milk



- Fresh milk coming from the farm “Marg’Aude”
- French cream and sugar
- French free range eggs
- Without flavourings, without colourings

Upon availability of the raw materials

	CODE
ALMOND MILK 100% almond purée from Spain.	94181
CHOCOLATE PRESTIGE  Dark chocolate 59% from Côte d’Ivoire.	93609
CHESNUT CREAM PDO chesnust from Ardèche - France.	92841
COCONUT MILK 50% of coconut milk.	92832
DULCE DE LECHE “FLEUR DE SEL DE CAMARGUE”  Dulce de leche with “fleur de sel” from Camargue and fresh milk.	92702
FRESH MILK  Fresh milk from the French farm “Marg’Aude”.	92816
GUANAJA CHOCOLATE Chocolate Grand cru with Guanaja cover 70% cocoa.	92530
GUATEMALA EXPRESSO COFFEE 100% Arabica from Guatemala.	92430
HONEY AND PINENUTS Honey with inclusion of pinenuts.	92191
PISTACHIO DI SICILY 10% of pure pistachio di Sicily paste.	92529
PRALINE PRESTIGE Pure praline with French almond and praline chips.	92729
SALTED CARAMEL  Salted caramel cooked in a pot from a French artisan.	93607
VANILLA MADAGASCAR PODS  Infused pods in our own workshop.	92815
YOGHURT Whole yoghurt from Normandie.	92875



HIGH EXPRESSION

Sorbets

- Fruits mostly coming from French fruit cooperatives
- French sugar
- Without flavourings, without colourings

Upon availability of the raw materials

“ALFONSO” MANGO

From India. 54% of fruits.

APRICOT

58,5% of fruits, 100% from Bergeron - France.

BLACKCURRANT

44,5% of fruits.

BLOOD ORANGE

From Sicile. 63% of citrus juice.

COFFOLA GRAND CRU NEW

The power of coffee and the sweetness of cocoa.

DARK CHOCOLATE

17% of cocoa.

LEMON

25,8% of juice.

LIME

22% of juice.

FIG

62% of fruits.

IMPERIAL PASSION FRUIT - BLUE ELEPHANT

Sorbet



ORANGE

60% of juice.

PEAR WILLIAMS

57% of juice.

PINEAPPLE

58,5% of fruits.

PINK GRAPEFRUIT

From Sicile. 65% of juice.

RASPBERRY

54% of fruits.

SENGA STRAWBERRY

54% of fruits.

WILD STRAWBERRY

49,5% of fruits.

CODE

92698

93006

93002

93620

92002

92761

93600

92794

86030

84143

93613

92519

93602

93614

92722

92721




85219

Garden party

- All the ice creams are produced with French fresh cream.
- All the egg-based ice cream are produced with French free-range eggs.

Upon availability of the raw materials



	CODE
BASIL Sorbet.	92696
BEETROOT WITH BALSAMIC VINEGAR Sorbet.	92710
CUCUMBER  Sorbet.	92708
HONEY Egg-based ice cream.	92111
HONEY AND LAVENDER Egg-based ice cream.	92982
POPPY FROM NEMOURS Ice cream.	92992
RASPBERRY AND VIOLET Sorbet.	92902
RED PEPPER Sorbet.	92697
ROCKET SALAD WITH "FLEUR DE SEL" Sorbet.	92534
STRAWBERRY AND BASIL  Sorbet.	92812
TOMATO AND BASIL  Sorbet.	92523
VERBENA Ice cream.	92817

Seeds



BLACK SESAME

Ice cream.

ROASTED BUCKWHEAT

Ice cream.

CODE

92795

92986

Spices and aromatics

GINGER WITH CANDIED GINGER

Ice cream.

MEAUX POMMERY® MUSTARD

Ice cream.

ROSEMARY 

Ice cream.

SAFFRON

Ice cream.

THYME 

Ice cream.

TONKA BEAN

Ice cream.

CODE

92478

92774

92848

92502

92849

92753

ORIGINAL CREATIONS

Asian flavours



BLACK SESAME

Ice cream.

CODE

92795

CITRUS CACTUS FLAVOR

Sorbet.

92507

COCONUT AND CURRY **NEW**

Ice cream.

94103

GINGER WITH CANDIED GINGER

Ice cream.

92478

LIME WITH CANDIED GINGER

Sorbet.

92891

LYCHEE

Sorbet.

92971

MATCHA GREEN TEA

Ice cream.

92776

PEANUT

Ice cream.

92879

RASPBERRY AND LYCHEE

Sorbet.

92548

WASABI

Ice cream.

92782

Mediterranean flavours

AMARENA WITH CANDIED CHERRIES

Ice cream.

CODE

92861

BASIL

Sorbet.

92696

MASCARPONE

Ice cream.

93111

OLIVE OIL **NEW RECIPE** 

Extra virgin olive oil sorbet, cold extracted (cooperative L'Oulibo).

92705

RED PEPPER 

Sorbet.

92697

ROCKET SALAD WITH “FLEUR DE SEL”

Sorbet.

92534

TIRAMISU WITH MASCARPONE

Ice cream.

94321

TOMATO AND BASIL

Sorbet.

92523



ORIGINAL CREATIONS

French specialties



APPLE TART TATIN

Ice cream.

CODE

92862

ARMAGNAC AND PLUMS **NEW**

Ice cream (with alcohol), Philippe Faur's selection.

92151

BRITTANY BUTTER SHORTBREAD

Ice cream.

92808

CALISSON FROM AIX-EN-PROVENCE

Ice cream.

92435

CHOCOLATE WITH CHILI FROM ESPELETTE

Ice cream.

92785

GINGERBREAD FROM DIJON

Ice cream.

92878

MADELEINE FROM COMMERCY

Ice cream.

92786

MIRABELLE PLUM

Sorbet (with alcohol).

94121

NOUGAT FROM MONTÉLIMAR

Ice cream.

92884

PINK PRALINE

Ice cream.

92846



ORIGINAL CREATIONS

Childhood memories

AMARENA WITH CANDIED CHERRIES

Ice cream.

CRÈME BRÛLÉE

Ice cream.

NATELLOSO

Ice cream with hazelnut chocolate coulis.

PRALINE ROCHER

Ice cream.

TRADITIONAL CHRISTMAS SWEET BREAD “PANETTONE” NEW

Ice cream.

CODE

92861

92803

40133

92934

92755

American recipes



BANANA AND HAZELNUT CHOCOLATE

Ice cream.

BANANA PECAN AND CARAMEL

Ice cream.

MAPLE SYRUP AND PECAN NUTS

Ice cream with pecan pieces.

OREO®

Ice cream.

VANILLA MACADAMIA AND CARAMEL

Ice cream.

VANILLA PECAN FUDGE

Ice cream.

CODE

92341

93106

94071

92845

93105

40612

ORIGINAL CREATIONS

Sorbets



BLACKBERRY

Sorbet.

CODE

92811

BLUEBERRY

Sorbet.

92631

LYCHEE

Sorbet.

92971

MELON

Sorbet.

92641

RASPBERRY AND LYCHEE

Sorbet.

92548

RASPBERRY AND VIOLET

Sorbet.

92902

RHUBARB AND STRAWBERRY

Sorbet.

92700

With alcohol

CIDER

Sorbet (with alcohol).

CODE

92783

COGNAC WITH CANDIED ORANGE

Egg based ice cream with alcohol.

92071

IRISH COFFEE

Ice cream (with alcohol).

94021

MOJITO

Sorbet (with alcohol).

92709

PIÑACOLADA

Sorbet (with alcohol).

93391

PLOMBIÈRES (CANDIED FRUITS)

Ice cream (with alcohol).

92825

PLUM

Sorbet (with alcohol).

94121

RUM AND RAISINS

Egg based ice cream (with alcohol).

92101

The essentials



- All the ice creams are produced with French fresh cream.
- All the egg-based ice cream are produced with French free-range eggs.

Upon availability of the raw materials

	CODE
CHOCOLATE Ice cream.	92041
CHOCOLATE (5 L TUB) Ice cream.	92241
CHUNKY STRAWBERRY Egg based ice cream.	92091
GIANDUJA Ice cream.	94241
HAZELNUT PRALINE Ice cream.	92021
INDIAN COFFEE Egg based ice cream.	92031
MADAGASCAR VANILLA Ice cream.	92483
MILK CHOCOLATE Ice cream.	92547
MINT CHOCOLATE Ice cream.	92488
NOUGAT FROM MONTÉLIMAR Ice cream.	92884
PISTACHIO Ice cream.	92081
PLAIN YOGHURT Ice cream.	92680
SALTED CARAMEL Ice cream.	92051
VANILLA CUSTARD Egg based ice cream.	92011
VANILLA CUSTARD (5 L TUB) Egg based ice cream.	92211
VIOLET Ice cream.	92370
WHITE CHOCOLATE Ice cream.	92350

TRADITION

Gourmet breaks



BISCOFF

Ice cream.

CODE

93396

COFFEE WITH CHOCOLATE COATED COFFEE BEANS

Egg based ice cream.

92951

CINNAMON

Ice cream.

92301

LEMON CURD

Egg based ice cream.

92777

LIQUORICE

Ice cream.

93011

PLAIN YOGHURT WITH REDCURRANT COULIS

Ice cream.

92525

ROSE PETAL

Ice cream.

92526

STRACCIATELLA

Ice cream.

92860

WALNUT

Ice cream.

92121



TRADITION
Kids

BLUE CANDY

Blue ice cream with raspberry coulis.

CANDY FLOSS

Ice cream.

CARAMEL CANDY

Ice cream.

UNICORN

Strawberry and banana ice cream with blue raspberry flavoured coulis.

CODE

92606

92607

92703

92608

Sorbets

APRICOT

Sorbet.

BANANA

Sorbet.

BLACKCURRANT WITH WHOLE BLACKCURRANT

Sorbet.

CHUNKY STRAWBERRY

Sorbet.

LEMON

Sorbet.

LIME

Sorbet.

MORELLO CHERRY

Sorbet.

RASPBERRY

Sorbet.

CODE

92531

92681

92551

92541

92501

92521

92691

92621

TRADITION

Sorbets



	CODE
APPLE Sorbet.	92591
COCONUT Sorbet.	92611
MANDARINE FROM SICILY Sorbet.	92517
MANGO Sorbet.	92781
MINT WITH FRESH MINT Sorbet.	92941
PASSION FRUIT Sorbet.	92661
PEAR Sorbet.	92561
VINEYARD PEACH Sorbet.	82518
WHITE PEACH Sorbet.	93008

THE BASICS

5 L



BOURBON VANILLA

Ice cream.

CODE

92480

CHOCOLATE

Ice cream.

92490

COFFEE

Ice cream.

92495

FIOR DI LATTE

Ice cream.

92497

LEMON

Sorbet.

92505

PLAIN YOGHURT

Ice cream.

92494

STRAWBERRY

Ice cream.

92492

VANILLA

Ice cream.

92487

BESPOKE PRODUCTION

ASK US FOR THE ICE CREAM
FLAVOUR YOU WANT,
AND WE WILL GET BACK TO YOU WITH AN
ANSWER AND A PROTOTYPE WITHIN 20 DAYS*
(IF WE CAN PRODUCE THE REQUESTED PRODUCT).

No limits to your creativity



PRODUCTION UPON REQUEST
POSSIBILITY TO LAUNCH A PRODUCTION
WITHIN 15 DAYS MINIMUM
FOR THE FLAVOUR BELOW:

AVOCADO

AÇAÍ BERRY

BAILEY'S(Alcohol)

BLACK LIQUORICE

COCONUT PRESTIGE BLUE ELEPHANT



CANNELÉ FROM BORDEAUX

CHARTREUSE(Alcohol)

CRUNCHY VANILLA

GÂTEAU BASQUE

GÉNÉPI(Alcohol)

GIN TONIC(Alcohol)

GREEN JUICE

LEMONGRASS

LIMONCELLO(Alcohol)

ORANGE BLOSSOM AND POPPY SEEDS

MARC DE CHAMPAGNE(Alcohol)

MAROILLES CHEESE

MILK CHOCOLATE AND PASSION FRUIT

PARMESAN CHEESE

PEPPERMINT(Alcohol)

RASPBERRY WITH LOW SUGAR CONTENT

REDLOVE® APPLE

RICE PUDDING

TROPÉZIENNE

VANILLA WITH LOW SUGAR CONTENT

VIRGIN MOJITO

YLANG YLANG

2 LEMON TART

Ice cream parlour expert



WOULD YOU LIKE TO DEVELOP YOUR TAKE-AWAY ICE CREAM SALES ?

We support you in the opening and the management of your ice cream parlour, whether it is a corner, a kiosk, or a shop. From choosing your location to training at the ice cream job by arranging your project, choice of equipment and accessories... we advise you through our comprehensive guide and our trainers.

YOU BENEFIT FROM THE GUARANTEE OF AN ICE CREAM PROFESSIONAL WITH OUR LABELS **LES GLACIERS FRANÇAIS** AND **LES GLACIERS FRANÇAIS PAR NATURE**

Based on solid arguments such as the production, **French ingredients** and the **know-how of master craftsman**, the label “Les Glaciers Français” also has a strong and impactful graphic identity that takes on the shapes of the ice cream parlour universe with colors blue-white-red. This brand territory is available in materials, accessories and communication elements.

Find our ice cream parlours catalog
by flashing the qr code



Ice cream display



ICE CREAM DISPLAY RANGE

Ice cream 6 l

- French fresh cream
- Butter from France or Europe
- Free range eggs
- Fruits mostly coming from French fruit cooperatives

Upon availability of the raw materials



	CODE		CODE
ARABICA COFFEE	93509	MINT CHOCOLATE	93506
BANANA WITH HAZELNUT CHOCOLATE		NOUGAT	93728
COULIS	93565	ORANGE BLOSSOM	93830
BANANA PECAN AND CARAMEL	93846	Egg based ice cream	
BANOFFEE NEW RECIPE	93534	OREO® BISCUIT	93507
Banana ice cream, with banana cookie pieces and salty caramel sauce.		“PANDA” NEW	93535
BLACK COLA	93831	Black liquorice ice cream and white mint ice cream.	
Coke candy ice cream with a black colour.		PISTACHIO WITH	
BISCOFF	93748	ROASTED PISTACHIOS	93505
BOURBON VANILLA	93500	RUM AND RAISINS	93700
BRITANNY SHORTBREAD	93560	(Alcohol).	
CHOCOLATES	92493	SALTED CARAMEL	93504
CHOCOLATE BROWNIES	93511	STRACCIATELLA	93510
CRÈME BRÛLÉE WITH LEMON PEEL	93515	TUTTI FRUITTI CANDY	93826
Crème brûlée egg based ice cream with crunchy caramel pieces.		Tutti frutti candy ice cream with strawberry coulis.	
FIOR DI LATTE AND CARAMEL NEW	93532	TRIPLE CARAMEL NEW	93531
Fior di latte ice cream, waffles pieces and salted caramel sauce.		Salted caramel ice cream, caramel pieces and salted caramel sauce.	
FIOR DI LATTE AND LAVENDER NEW	93533	UNICORN	93941
Fior di latte ice cream and lavender ice cream.		Strawberry candy and banana ice cream with blue raspberry flavoured coulis.	
FORÊT NOIRE NEW	93811	VANILLA BROWNIES AND CARAMEL	93847
Chocolate ice cream with fior di latte ice cream, cherry brownie pieces and amarena sauce.		VANILLA COOKIES	93514
HAZELNUT CHOCOLATE WAFERS	93824	VANILLA MACADAMIA AND CARAMEL	93848
Hazelnut ice cream with chocolate wafers pieces.		VANILLA PÉCAN FUDGE	93513
HAZELNUT PRALINE	93561	VIOLET	93508
LEMON MERINGUE	93512		

ICE CREAM DISPLAY RANGE

Ice cream 6l

	CODE		CODE
AMARENA WITH CANDIED CHERRIES	93762	PLAIN YOGHURT	93696
BLUE CANDY Raspberry flavour candy. Blue colour.	93746	PRALINE ROCHER	93839
BLUEBERRY YOGHURT	93521	RAINBOW Fior di latte ice cream with multicoloured chocolate candies.	93823
BUBBLE GUM	93698	RASPBERRY AND WHITE CHOCOLATE 93562	
CANDY FLOSS	93739	ROSE PETAL	93942
CHESNUT	93714	STRAWBERRY CANDY	93719
COCONUT WITH CHOCOLATE SHAVINGS 93726		TIRAMISU WITH MASCARPONE (alcohol)	93736
DUO WHITE AND MILK CHOCOLATE	93723	WHITE CHOCOLATE CRUNCHY	93744
LIQUORICE	93706	WHITE CHOCOLATE AND NATELLOSO HAZELNUT White chocolate ice cream, hazelnut chocolate coulis, caramelized hazelnuts.	93825
NATELLOSO Hazelnut chocolate coulis.	93822		
PEANUT CHOCOLATE Peanut ice cream with chocolate coulis.	93731		

Sorbets 6l

	CODE		CODE
APRICOT	93821	LIME	93677
BLACKURRANT WITH WHOLE BLACKURRANT BERRIES	93697	MANGO	93724
CHUNKY STRAWBERRY	93701	MELON	93702
COCONUT	93704	MORELLO CHERRY	93721
DARK CHOCOLATE	93669	PASSION FRUIT	93705
LEMON	93693	PINEAPPLE	93680
LEMON AND BASIL Lemon sorbet with basil infusion.	93828	RASPBERRY	93720
		VINEYARD PEACH	93732

ICE CREAM DISPLAY RANGE




Ice cream

- French fresh cream
- Butter from France or Europe
- Free range eggs
- Fruits mostly coming from French fruit cooperatives

Upon availability of the raw materials



7.5 l

	CODE
ARABICA COFFEE	93265
BANANA WITH HAZELNUT CHOCOLATE COULIS	93213
BISCOFF	93902
BOURBON VANILLA	93264
CHOCOLATE	93266
FORÊT NOIRE NEW	93537
Chocolate ice cream with fior di latte ice cream, cherry brownie pieces and amarena sauce.	
HAZELNUT CHOCOLATE WAFERS	93907
Hazelnut ice cream with chocolate wafers pieces.	
LEMON MERINGUE	93271
MINT CHOCOLATE	93268
 OREO® BISCUIT	93274
“PANDA” NEW	93536
Black liquorice ice cream and white mint ice cream.	
PISTACHIO	93272
With roasted pistachios.	
RUM AND RAISINS (alcohol)	93267
SALTED CARAMEL	93270
STRACCIATELLA	93220
UNICORN	93947
Strawberry candy and banana ice cream with blue raspberry flavoured coulis.	
 VANILLA COOKIES	93236
 VANILLA PECAN FUDGE	93273
VIOLET	93269



ICE CREAM DISPLAY RANGE

Ice cream

	CODE
AMARENA WITH CANDIED CHERRIES	93275
BLUE CANDY Raspberry flavour candy. Blue colour.	93252
BUBBLE GUM	93216
BUEBERRY YOGHURT	93261
COCONUT WITH CHOCOLATE SHAVINGS	93228
DUO WHITE AND MILK CHOCOLATE	93227
NATELLOSO Hazelnut chocolate coulis.	93231
PEANUT CHOCOLAT NEW Peanut ice cream with chocolate coulis and caramelized peanut on top.	93232
PLAIN YOGHURT	93260
RASPBERRY AND WHITE CHOCOLATE	93212
TIRAMISU WITH MASCARPONE (alcohol)	93235
WHITE CHOCOLATE AND NATELLOSO HAZELNUT White chocolate ice cream, hazelnut chocolate coulis, caramelized hazelnuts.	93904

Sorbets

	CODE
CHUNKY STRAWBERRY	93239
DARK CHOCOLATE	93255
LEMON	93238
MANGO	93245
MELON	93240
PASSION FRUIT	93241
PINEAPPLE	93901
RASPBERRY	93243
VINEYARD PEACH	93210

ICE CREAM DISPLAY RANGE

Fresh milk ice cream



4,75 l

- Fresh milk coming from the farm “Marg’Aude”
- French cream and sugar
- French free range eggs
- Without colourings

Upon availability of the raw materials

	CODE
ALMOND MILK 100% almond puree from Spain.	93415
COCONUT MILK	93416
CHESNUT CREAM PDO chesnust from Ardèche - France. Philippe Faur's selection.	93412
GUANAJA CHOCOLATE With Guanaja chocolate pieces.	93402
GUATEMALA EXPRESSO COFFEE 100% arabica from Guatemala.	93403
HONEY AND PINE NUT Honey with inclusion of pinenuts.	93414
LEMON MERINGUE TART	93418
PISTACHIO DI SICILY 10% of pure pistachio di Sicily paste.	93404
PLAIN YOGHURT	93407
PRALINE PRESTIGE Praline with French hazelnut.	93406
RUM AND RAISINS (alcohol)	93411
SALTED CARAMEL Salted caramel cooked in a pot from a French artisan.	93408
VANILLA MADAGASCAR PODS Infused pods in our own workshop.	93401
WHITE MINT AND CHOCOLATE With cholate shavings.	93409

ICE CREAM DISPLAY RANGE



Organic sorbets



4,75 l

- Fruits mostly coming from French fruit cooperatives
- Organic beetroot French sugar
- Without colouring, without flavouring

Upon availability of the raw materials

ORGANIC APRICOT

CODE

93290

ORGANIC BLACKCURRANT

93287

ORGANIC GREEN APPLE

Granny Smith apple from France.

93413

ORGANIC LEMON

Lemon from Sicily.

93283

ORGANIC MANGO

Alphonso mango from India.

93286

ORGANIC PEAR

Williams.

93289

ORGANIC RASPBERRY

Williamette raspberry.

93285

ORGANIC STRAWBERRY

Senga strawberry.

93284

TAKE AWAY STICKS

Paletinas

Try the iconic ice cream from Mexico: an explosion of freshness guaranteed by fruits and recipes with gourmet hearts.



CHOCOLATE

Whole milk ice cream.

± 15x5x2 cm
96804 | 124 g x 25



COCONUT AND HAZELNUT CHOCOLATE

Whole milk ice cream, with hazelnut chocolate heart.

± 15x5x2 cm
160267 | 124 g x 25



LIME

Sorbet, lemon juice and lime juice.

± 15x5x2 cm
96817 | 119 g x 25



MANGO

Sorbet, 41% of mango pulp.

± 15x5x2 cm
96818 | 108 g x 25



ORANGE

Sorbet, 62% of orange juice.

± 15x5x2 cm
160226 | 119 g x 25



PINEAPPLE AND MINT

Sorbet, 70% of pineapple flesh and 0,2% of peppermint.

± 15x5x2 cm
96805 | 118 g x 25



PISTACHIO

Whole milk ice cream.

± 15x5x2 cm
160266 | 124 g x 25



RASPBERRY

Sorbet, 54% of raspberry pulp.

± 15x5x2 cm
160225 | 126 g x 25



SALTED CARAMEL

Whole milk ice cream.

± 15x5x2 cm
160265 | 124 g x 25



STRAWBERRY

Sorbet, 58% of strawberry pulp.

± 15x5x2 cm
96801 | 119 g x 25

PALETINAS KIDS



NEW

COLA

Sorbet
± 12x5x2 cm
160376 | 80 g x 25



NEW

HAZELNUT CHOCOLATE

Whole milk ice cream.
± 12x5x2 cm
160375 | 80 g x 25



OTHER TAKE AWAY SOLUTIONS

Milk SHAKES

The perfect combination of an ice cream base with a gourmet or fruity flavour.



Ice cream



FIOR DI LATTE
Ice cream puck.
90949 | 80 ml x 48



FIOR DI LATTE
Ice cream.
92497 | 5 l x 1

OTHER TAKE AWAY SOLUTIONS

Put 1 bag of 150g of fruit
(= 1 portion) in a blender, add
200 ml of fruit juice (apple ideally)
or water, mix for 45 sec... It's ready!

SMOOTH Fruits



NEW

CRAZY MELON

67% melon, 13% mango,
10% strawberry, 10% passion
fruit.

160454 | 150 g x 15



NEW

SWEET BLUEBERRY

33% blueberry, 33% banana,
33% date fruit.

160453 | 150 g x 15



COCONUT FEVER

53% coconut milk,
26% pineapple, 19% banana.

160232 | 150 g x 15



EVER GREEN

37% banana, 30% Kale,
18% mango, 15% banana-
lemongrass.

160370 | 150 g x 15



FUNNY BERRIES

40% strawberry, 40% blackberry,
20% raspberry.

160263 | 150 g x 15



PAPAYA MANIA

34% strawberry, 33% peach,
33% papaya.

160233 | 150 g x 15



PINKY GROOVY

60% strawberry,
40% banana.

160230 | 150 g x 15



SUNSHINE POWER

31% carrot, 31% mango,
31% orange, 7% lemon.

160371 | 150 g x 15



YELLOW SLOW

40% pineapple, 30% papaya,
30% mango.

160231 | 150 g x 15

Packaging



2,5L tub



5 l tub



6 l tub



4,75 l tub



7,5 l tub



Organic pots 125 ml



Gluten free pots 120 ml

Producer of individual frozen desserts



ARTISANAL WORKSHOP

WITH 8 PEOPLE

We make individual frozen desserts in artisanal manufacturing facilities from the Aude region roots (South West of France), according to the tradition of ice cream and pastry makers.

30 INDIVIDUAL FROZEN DESSERTS

DECORATED BY HAND

Frozen desserts made from A to Z: Italian meringue, whipped cream, ice cream and sorbet, moulding, coating, poaching and filling. Everything is done by hand!

PRECISION AND KNOW-HOW

Customers entrust us with their custom-made products, whether it's filling cups for take away, dumplings or ice cubes for caterers or even frozen logs for bakers.

Individual frozen desserts



Individual frozen desserts

Ready to serve after 5 minutes taking it out of the freezer.



NEW

ESKI VACHERIN

Vacherin : raspberry sorbet, whipped cream coating and pieces of meringue.

90952 | 70 g x 20 | ❄️



NEW

VANILLA AND RASPBERRY VACHERIN

Raspberry sorbet, vanilla ice cream, meringue heart and whipped cream coating.

90954 | 90 g x 12 | ❄️



BERGAMOT AND STRAWBERRY SECRET

Pure butter shortcrust base, strawberry and bergamot compote, mascarpone mousse, pistachio chips decoration.

± 16,5 x 2,5 x 3 cm

4606 | 85 g x 16 | ❄️



NOUGAT FINGER SOUFFLÉ

Gingerbread base, nougat soufflé with nougat from Montelimar and candied fruits pieces.

± 7,5 x 2,8 x 3 cm

2303 | 70 g x 28 | ❄️



RASPBERRY CUBIC VACHERIN

Meringue base, raspberry cube sorbet, whipped cream coating with a cubic shape.

90703 | 60 g x 12 | ❄️



RED FRUITS CHEESECAKE SOUFFLÉ

Pure butter shortcrust base, cheesecake soufflé, red fruits coulis.

± Ø 7 x H 4 cm

4607 | 95 g x 12 | ❄️



STRAWBERRY VACHERIN

Senga strawberry vacherin, meringue, and whipped cream.

90742 | 72 g x 12 | ❄️

Individual frozen desserts

Ready to serve after 5 minutes taking it out of the freezer.



NEW

CASSATE PUCK

Genoise soaked in a lemon peel juice, ricotta ice cream with candied fruits.

± Ø7xH4 cm

90951 | 75 g x 27 | ❄️



LYCHEE AND RASPBERRY BALL

Lychee and raspberry sorbet, meringue heart, white chocolate coating and raspberry powder.

± Ø6,5xH5 cm

90919 | 90 g x 12 | ❄️



MILK CHOCOLATE AND COCONUT BAR

Coconut ice cream with coconut shavings coated and milk chocolate.

± 9x4x3 cm

90943 | 90 g x 34 | ❄️



NOUGAT PUCK

Nougat from Montélimar ice cream ready to remove from the mould.

± Ø7xH5 cm

90521 | 100 g x 27 | ❄️



PEANUT AND CARAMEL BAR

Peanut ice cream, caramel sauce, roasted salted peanuts and milk chocolate coating.

± 7,5x5,5x3,5 cm

90920 | 70 g x 30 | ❄️



NEW LOOK

PRALINE AND CHOCOLATE BAR

Milk chocolate and hazelnut ice cream coated with milk chocolate and praline.

± 9x4x3,5 cm

90901 | 90 g x 17 | ❄️



RASPBERRY AND APRICOT NOUGAT PUCK

Dacquoise biscuit, nougat from Montélimar mousse, raspberry and apricot.

± Ø8xH3 cm

3214 | 85 g x 12 | ❄️



NEW

ROCHER

Chocolate and praline ice cream with whipped cream and praline coating.

± Ø6,5xH6 cm

90953 | 75 g x 12 | ❄️



YUZU AND PASSION FRUIT BALL

Yuzu ice cream, passion fruit coating and meringue heart.

± Ø6,5xH5 cm

90902 | 70 g x 12 | ❄️

Individual frozen desserts

Ready to serve after 5 minutes taking it out of the freezer.



THE BIG PROFITEROLE

Big chou filled with vanilla parfait.
± Ø9xH6 cm

4310 | 62 g x 12 | ❄️



THE VANILLA PERFECT CHOU

Big chou filled with vanilla parfait.
± Ø8 cm

4311 | 55 g x 12 | ❄️



RASPBERRY MACARON

Raspberry sorbet
± Ø7 cm

90085 | 50 g x 12 | ❄️



BAKED ALASKA DROP

Egg based ice cream with orange and cognac, genoise soaked in orange and cognac and Italian meringue.

± Ø10xH7,5 cm
90711 | 120 g x 8 | ❄️



BAKED ALASKA DROP

Egg based vanilla ice cream, genoise soaked in orange and cognac with sultanas and Italian meringue.

± Ø9xH8,5 cm
90540 | 155 g x 6 | ❄️



BAKED ALASKA DROP

Egg based ice cream with orange and cognac, genoise soaked in orange and cognac and Italian meringue.

± Ø7,5xH5,5 cm
90897 | 80 g x 8 | ❄️

Frozen desserts to share

Ready to serve after 5 minutes taking it out of the freezer.



BAKED ALASKA DROP TO SHARE

Genoise soaked in orange and cognac, egg based ice cream, candied orange peel and Italian meringue. 4 portions.

90950 | 300 g x 6 | ❄️



CASSATE TO SHARE

Kirsh ice cream with candied fruit pieces.

± 32x9x5,5 cm
90942 | 1,9 kg x 2 | ❄️



NOUGAT TO SHARE

Nougat from Montélimar ice cream with pieces of caramelised almonds, pistachios and candied fruits. Still in its mould.

± 32x9x5,5 cm
90681 | 1,025 kg x 2 | ❄️

Frozen soufflés

Ready to serve after 5 minutes taking it out of the freezer.



BRANDY SOUFFLÉ

Orange and cognac soufflé filling with an orange and cognac punch (alcohol). Nougatine topping. $\pm \varnothing 9$ cm

2012 | 145 g x 12



CARAMEL AND MARSHMALLOW SOUFFLÉ

Cocoa and roasted pecan nuts biscuit, caramel cream, soufflé mix and marshmallow. Free range eggs. $\pm 13 \times 2,5 \times 2,5$ cm

4704 | 65 g x 28



NEW RECIPE

CHOCOLATE SOUFFLÉ

Shortcrust cocoa base and dark Valrhona (80% of cocoa minimum) chocolate soufflé filling. Free range eggs. $\pm \varnothing 7 \times H 4,5$ cm

4507 | 70 g x 12



CARAMEL SOUFFLÉ

Sponge base, salted caramel soufflé filling and nougatine topping.

$\pm \varnothing 7 \times H 3$ cm

2828 | 110 g x 12



COFFEE SOUFFLÉ

Sponge base, coffee soufflé and nougatine topping.

$\pm \varnothing 7 \times H 4$ cm

4239 | 73 g x 12



... with fruits



MANDARINE SOUFFLÉ

Sponge base, imperial mandarin (alcohol) punch, mandarin soufflé filling (alcohol) and nougatine topping. $\pm \varnothing 8 \times H 5$ cm

3163 | 105 g x 12



VERBENA SOUFFLÉ

Sponge base, verbena punch (alcohol), verbena soufflé and green sugar topping. $\pm \varnothing 8 \times H 5$ cm

3170 | 110 g x 12



BANOFFEE SOUFFLÉ

Biscoff shortcrust pastry, banana soufflé with a dulce de leche heart.

$\pm \varnothing 7 \times 4$ cm

4648 | 95 g x 12



Frozen soufflés with fruits

Ready to serve after 5 minutes taking it out of the freezer.



BLACKCURRANT AND MASCARPONE SOUFFLÉ

Mascarpone soufflé with a heart of meringue, blackcurrant coulis and whole blackcurrants on top.

± Ø8xH4 cm
3811 | 90 g x 12



LEMON YUZU SOUFFLÉ

Sponge base, yuzu soufflé and lemon and yuzu coulis.

± Ø7xH4 cm
4242 | 83 g x 12



MANGO COCO SOUFFLÉ

Sponge base, coconut soufflé, mango and passion fruit coulis.

± Ø7xH4 cm
4241 | 83 g x 12



VANILLA AND RASPBERRY SOUFFLÉ

Sponge base, vanilla soufflé and raspberry coulis. Raspberry on top.

± Ø7xH4 cm
4240 | 85 g x 12



Frozen mochis

Asian speciality:
ice cream covered in rice dough. Eat the whole mochi with your fingers (japanese way) or cut it in 2 in a plate.

Ready to serve after 5 minutes taking it out of the freezer.



NEW

SAKURA

Green tea sakura flavoured ice cream covered in rice dough.

± 5x3 cm
160396 | 35 g x 45



COCONUT

Coconut ice cream covered in rice dough.

± 5x3 cm
160364 | 35 g x 45



CHOCOLATE

Chocolate ice cream covered in rice dough.

± 5x3 cm
96856 | 35 g x 45



MANGO AND PASSION FRUIT

Mango and passion fruit ice cream covered in rice dough.

± 5x3 cm
96889 | 35 g x 45



MATCHA GREEN TEA

Matcha green tea ice cream covered in rice dough.

± 5x3 cm
96899 | 35 g x 45



RASPBERRY AND LYCHEE

Raspberry and lychee ice cream covered in rice dough.

± 5x3 cm
96890 | 35 g x 45



VANILLA

Bourbon vanilla ice cream covered in rice dough.

± 5x3 cm
96900 | 35 g x 45



Ice cream glass cups

NEW SIZE

Ready to serve after 5 minutes taking it out of the freezer.



CRÈME BRÛLÉE

Vanilla egg based ice cream, salted caramel coulis and crunchy caramel pieces.

90363 | 60 g x 15 | ❄️



LEMON MERINGUE

Lemon egg based ice cream, crumble and italian meringue.

90362 | 60 g x 15 | ❄️



PEANUT AND HAZELNUT CHOCOLATE

Peanut ice cream with hazelnut chocolate coulis.

90360 | 60 g x 15 | ❄️



STRAWBERRY CHEESECAKE

Cheesecake ice cream with strawberry coulis and crumble pieces.

90361 | 60 g x 15 | ❄️

On-demand production



CUBES "READY TO SERVE"

Flavours on request.
Minimum 5 cases.

| 40 ml x 96 | ❄️



GOURMET CUPS

Flavours on request.

| 50 ml x 125 | ❄️



SCOOPS AND QUENELLES "READY TO SERVE"

Flavours on request.
Minimum 5 cases.

| 40 g x 48 (scoops) | ❄️

Individual frozen desserts

Ready to serve after 5 minutes taking it out of the freezer.



SORBETS TRAY

Mango, raspberry, lime, mandarine, blackcurrant and green apple.

40516 | 40 g x 24 | ❄️



VANILLA PROFITEROLES

Pure butter choux dough, sugar and vanilla ice cream.

PFCHAPROFITER0003 | 26 g x 50 | ❄️

Pastry maker



RESPECT FOR THE **ARTISANAL KNOW-HOW**

Our pastry makers manually make the pastries : they shape, soak and decorate the pastries by hand.

They taste each production to control that each product complies with our high quality standards. All our pastry bases, creams and mousses are homemade.

630 REFERENCES IN 4 MANUFACTURING FACILITIES

Each manufacturing facility is specialized in one particular type of pastry. All our pastry products are made to satisfy our customers' needs, creating innovative and original ranges.

300 **CUSTOMIZED** **CREATIONS** PER YEAR

Pastries



PHILIPPE URRACA'S



Creations



NEW

CITRUS MAC'ÉCLAIR

Éclair with a macaron shell filled with a white chocolate and citrus cream. ± 14 x 3,5 cm

95461 | 70 g x 12



PEANUT MAC'ÉCLAIR

Éclair with a macaron shell filled with a peanut cream and salted peanuts. ± 14 x 3,5 cm

95362 | 70 g x 12



CHOCOLATE MAC'ÉCLAIR

Éclair with a cocoa macaron shell filled with a Tulakalum 75% (origin Belize) chocolate cream. ± 14 x 3,5 cm

95374 | 80 g x 12



COCONUT MAC'ÉCLAIR

Éclair with an almond and coconut shell filled with a coconut, almond and hazelnut cream. ± 14 x 3,5 cm

95378 | 70 g x 12



HAZELNUT MAC'ÉCLAIR

Éclair with an hazelnut macaron shell filled with a Gianduja cream. ± 14 x 3,5 cm

95373 | 80 g x 12



ROYAL MACARON

Crunchy praline and chocolate mousse on a macaron shell. ± Ø 7,5 / 8 cm

95300 | 80 g x 12



RASPBERRY MACARON

Pink macaron shell, jam and raspberry mousse. ± Ø 7,5 / 8 cm

2773 | 80 g x 24





PHILIPPE URRACA'S

Creations



NEW

EXOTIC SECRET

Coconut and almond cream, mango and passion fruit compote, chiboust cream with rum. Free range eggs.

± H 4,5 cm

4758 | 80 g x 16



4h - 4°C

24h - 4°C



BERGAMOT AND STRAWBERRY ICED SECRET

Pure butter shortcrust pastry base, strawberry and bergamot compote, mascarpone mousse, pistachio chips on top.

± 16,5 x 2,5 x 3 cm

4606 | 85 g x 16



± 15 min - 4°C



CHOCOLATE SECRET

Crunchy chocolate and nougat base, Peruvian chocolate mousse and chocolate pistachio stick.

± 16 x 2,5 x 3 cm

3664 | 85 g x 16



4h - 4°C

24h - 4°C



VANILLA SECRET

Crunchy white chocolate base with a vanilla cream.

± 16 x 2,5 x 4 cm

4358 | 75 g x 16



4h - 4°C

24h - 4°C



LEMON SECRET

Hazelnut shortcrust pastry base, crunchy white chocolate and lemon (from Sicily) cream.

± 16 x 2,5 x 4 cm

3663 | 100 g x 16



4h - 4°C

24h - 4°C

PHILIPPE URRACA'S



Creations



EXOTIC MOUSSE

Coconut dacquoise biscuit, mango mousse, red fruits heart and mango glazing. $\pm \varnothing 7,5$ cm

4082 | 85 g x 12



ROYAL DÔME

Dacquoise biscuit, hazelnut and almond crunch and chocolate mousse.

95433 | 75 g x 16



CITRUS DELIGHT

Dacquoise biscuit, lemon mousse, citrus fruit compote. Decoration : Meringue with a pinch of citrus fruit compote. $\pm \varnothing 7 \times H 6$ cm

3805 | 90 g x 12



STRAWBERRY AND VANILLA DÔME

Dacquoise biscuit, sugared almond, strawberry jam and vanilla mousse.

$\pm \varnothing 7$ cm

95335 | 80 g x 16



FORÊT NOIRE

Cocoa biscuit, chocolate mousse, morello cherry compote, chocolate sheet, cherry on top.

95458 | 80 g x 30



SAINT-HONORÉ TARTLET

Pure butter puff pastry and short pastry, vanilla cream with a dulce de leche heart, vanilla whipped cream with a mini chou on top. $\pm \varnothing 8 \times H 6$ cm

4460 | 90 g x 12



SUCCÈS PRALINÉ

Hazelnut and almond dacquoise, praline (hazelnut) cream and hazelnuts decoration.

$\pm \varnothing 8 \times H 2,5$ cm

4362 | 75 g x 12





PHILIPPE URRACA'S

Creations



PARIS-BREST

Chou pastry crown filled with a praline mousse.

95403 | 110 g x 12



CHOCOLATE PARIS-BREST

Chou pastry filled with chocolate and salted caramel mousse, icing sugar.

95231 | 75 g x 12



PRALINE PARIS-BREST

Chou pastry filled with a crunchy praline mousse.

95259 | 80 g x 12



NEW

HAZELNUT AND MANDARINE CHOU

Pure butter cracker chou, with coconut blossom sugar, tangerine jelly, hazelnut mousse with agave syrup and dark chocolate on top. ± Ø 8 x H 6 cm

4756 | 80 g x 12



CHOCOLATE AND PRALINE CHOU

Cocoa cracker chou, chocolate feuellantine, chocolate mousse with a lava almond praline heart.

± Ø 7 x H 5,5 cm

4649 | 95 g x 12



CARAMEL CHOU

Cracker chou filled with a caramel custard cream and milk chocolate disc on top.

± Ø 8 x H 5 cm

3688 | 85 g x 12



Choux pastry FROM OUR PASTRY CHEFS



TIRAMI-CHOU

Coffee cracker chou filled with a coffee and chocolate cream and mascarpone mousse. ± Ø 7,5 cm

4577 | 75 g x 12



Non-contractual photo.

ST-HONORÉ ÉCLAIR

Chou pastry filled with milk jam and vanilla cream.

95286 | 90 g x 12



Non-contractual photo.

STRAWBERRY ÉCLAIR

Chou pastry filled with a white chocolate ganache and strawberry jam.

95331 | 70 g x 12



Babas

Authentic baba (brioche type) slightly raised with French flour in our workshops.



PANETTONE BABA

Panettone baba with dried fruits (orange and raisins) soaked in rum syrup.

95521 | 130 g x 16



SAVARIN

Baba soaked in rum. (Ready to decorate).

90581 | 150 g x 12



CUBIC BABA

Baba soaked in rum. Cubic shape. (Ready to decorate).

95522 | 110 g x 16



BABA KOUGLOF

Baba soaked in rum. Kouglof shape. (Ready to decorate).

90605 | 210 g x 11



RUM BABA BITES

Authentic baba slightly raised and soaked in rum.

90783 | 14 g x 96



MINI RUM BABA

Authentic baba slightly raised and soaked in rum.

90555 | 50 g x 33



Authentic baba (brioche type)
slightly raised with French flour in our workshops.

Babas



BABA "MIGNON"

Baba soaked in rum.

90525 | 130 g x 15



PLAIN BABA (without alcohol)

Baba soaked in a plain syrup.
Add the alcohol that you want.

90744 | 130 g x 15



BABA COOL

Baba soaked in rum, 0% fat.
± 5 x 9,5 cm

95620 | 130 g x 15



RUM BABA WITH RAISINS

Baba soaked in rum, with raisins.

90515 | 185 g x 14



RUM BABA WITHOUT RAISINS

Baba soaked in rum.

90694 | 180 g x 14



LONG BABA

Baba soaked in rum to share.
± 30 x 5 x 6 cm

90804 | 400 g x 4



Original creations



PRALINE AND PECAN BALL

Chocolate brownie base, chocolate mousse with a praline pecan heart, coated with milk chocolate and pecan nuts.

± Ø 5,5 x H 5,5 cm

95388 | 85 g x 24



MOKA

Coffee biscuit, crunchy cocoa nibs and coffee, coffee cream mousse, milk chocolate coating with roasted almonds and a coffee marshallow.

± Ø 5,5 x H 4 cm

95391 | 95 g x 20



MOVIE TREATS

Rice pudding mousse, butter shortbread, popcorn praline, milk chocolate coating.

± 14 cm

95390 | 90 g x 12



CANNELÉ ENTREMET

Vanilla mousse, salted caramel heart, white chocolate brownie and milk chocolate coating.

± Ø 5,5 cm

95392 | 65 g x 30



THREE SEEDS PASTRY

Cocoa biscuit without flour, crunchiness of squash, sunflower and quinoa seeds, dark chocolate mousse and homemade granola.

± 9 x 4 x 3,5 cm

95387 | 70 g x 20



CHOCOLATE AND PECAN SUCCÈS

Cocoa biscuit, praline mousse and milk chocolate with whole pecan nuts.

± 11 x 3 x 2,5 cm

4506 | 65 g x 24



THE T

Tiramisu : coffee soaked savoyardi, mascarpone mousse and chocolate coating.

± 14 x 4,5 x 5 cm

1995 | 115 g x 14



Chocolate lovers



ABSOLUTE CHOCOLATE

Dark chocolate 73% cream and coconut sugar, brownie flourless biscuit with dark chocolate 73%, cocoa shortcrust pastry with chickpea flour, rice flour and coconut sugar, dark chocolate 73% icing.
± 5,8 X 5,8 cm

95430 | 70 g x 24



THE CHOCOLATE

Mixed layers of chocolate biscuit (joconde, dacquoise and genoise) and mousse (ganache, cream and bitter chocolate mousse).

± 5,5 x 5,5 x 4 cm

2330 | 90 g x 30



FEILLANTINE

Hazelnut crunchy base, bitter chocolate mousse and dark chocolate icing.
± Ø 7 cm

3299 | 100 g x 12



CHOCOLATE GIANDUJA MENDIANT

Hazelnut shortcrust crunchy base, hazelnut chocolate ganache with mixed nuts and orange topping. ± Ø 8 cm

4080 | 100 g x 12



CHOCOLATE CRUNCHY TART

Pure butter shortcrust pastry, feuillantine and chocolate ganache.
± Ø 8,5 x H 1,5 cm

3362 | 100 g x 24



WHITE CHOCOLATE PYRAMID

Almond success biscuit, white chocolate mousse, caramel cream and white chocolate coating.
± 7 x 7 x 8 cm

2772 | 80 g x 12



DARK CHOCOLATE PYRAMID

Almond success biscuit, bitter chocolate mousse and chocolate coating.
± 7 x 7 x 7 cm

2770 | 80 g x 12



Lava cakes

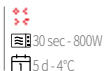


NEW

CHOCOLATE LAVA CAKE GHANA ORIGIN

Pure butter chocolate cake with melting heart, chocolate from Ghana (63% of cocoa minimum).
± Ø 6,5 cm

4761 | 95 g x 24



CHOCOLATE LAVA CAKE

Dark chocolate cake (59,5% cocoa min) with chocolate melting heart. Pure butter.
± Ø 6,5 cm

2299 | 90 g x 20



GLUTEN FREE COLD CHOCOLATE LAVA CAKE

Chocolate cake with chocolate melting heart. Pure butter.

± Ø 8 x H 2 cm

2831 | 100 g x 24

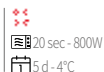


SHORTBREAD CHOCOLATE LAVA CAKE

Pure butter shortbread, dark chocolate lava cake.

± Ø 7 x H 2,5 cm

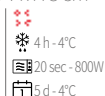
4461 | 80 g x 24



SHORTBREAD CARAMEL LAVA CAKE

Shortbread biscuit with cocoa nib, milk chocolate and caramel lava cake heart. Pure butter and free range eggs. ± Ø 7 x H 3 cm

4574 | 80 g x 36



CLASSIC CHOCOLATE LAVA CAKE

Chocolate cake with chocolate melting heart.

± Ø 8 cm

3676 | 100 g x 32



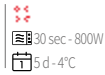
Lava cakes



GLUTEN FREE CHOCOLATE LAVA CAKE

Chocolate cake with chocolate melting heart.
± Ø8 x H 3 cm

4042 | 100 g x 32



VEGAN LAVA CAKE

± Ø8 cm

4265 | 120 g x 32



GLUTEN FREE CHOCOLATE LAVA CAKE

Chocolate cake with chocolate melting heart.
Pure butter.
± Ø7,5 x H 3,5 cm

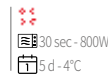
4184 | 120 g x 16



GLUTEN FREE CLASSIC CHOCOLATE LAVA CAKE

Chocolate cake with dark chocolate (52% cocoa min) melting heart.
± Ø7,5 x H 3,5 cm

3417 | 120 g x 36



Double pleasure lava cakes



CHOCOLATE AND SALTED CARAMEL LAVA CAKE

Dark chocolate cake with salted caramel melting heart.
± Ø 6,5 x H 2 cm

4185 | 90 g x 23



GLUTEN FREE CHOCOLATE AND PRALINE LAVA CAKE

Pure butter chocolate lava cake with praline almond and hazelnut heart.
± Ø 6,5 x H 3,5 cm

3659 | 105 g x 23



GLUTEN FREE CHOCOLATE AND COCONUT LAVA CAKE

Pure butter chocolate cake with a flaked coconut heart.
± Ø 6,5 x H 2,5 cm

4190 | 105 g x 23



CHOCOLATE AND YUZU LAVA CAKE

Pure butter chocolate cake with a chocolate and lemon, yuzu ganache heart.
± Ø 6,5 x H 2,5 cm

3671 | 105 g x 23



DUO CHOCOLATE AND CARAMEL "FLEUR DE SEL" LAVA CAKE

Pure butter chocolate cake with caramel "fleur de sel" heart.
± Ø 7 x H 3,5 cm

3677 | 115 g x 16



Moeleux to share



TRADITIONAL CHOCOLATE CAKE

Traditional recipe with 24% of dark chocolate.
Pre-cut in 12 portions.
± Ø25xH2,5 cm

3950 | 1,2 kg x 1



GRAND-MOTHER CHOCOLATE CAKE

Pure butter recipe with 24% of dark chocolate.
Pre-cut in 12 portions.
± Ø25xH3 cm

3949 | 1,2 kg x 1



Individual fingers



NEW

CARROT CAKE FINGER

Carrot cake with orange peel, cream cheese topping with granola and pumpkin seeds.
± 13 x 2,5 cm

95459 | 50 g x 24



CARAMEL AND MARSHMALLOW SOUFFLÉ

Cocoa biscuit, roasted pecan nuts, caramel cream, soufflé mix and marshmallow. Free range eggs.
± 13 x 2,5 x 2,5 cm

4704 | 65 g x 28



NEW SIZE

CHOCOLATINE FINGER

Chocolate joconde biscuit, bitter chocolate mousse, chocolate genoise topped with velvety dark chocolate. ± 13 x 2,5 cm

4757 | 60 g x 28



NEW SIZE

RASPBERRY FINGER

Joconde biscuit soaked in raspberry alcohol, raspberry mousse and red berries.
± 13 x 2,5 x 2,7 cm

4755 | 60 g x 28



NEW SIZE

GINGERBREAD AND FIG PANNACOTTA FINGER

Gingerbread, almond and hazelnut success biscuit, pannacotta and fig compote (20,9% of figs).
± 13 x 2,5 cm

4745 | 90 g x 28



NEW SIZE

HAZELNUT PRALINE FINGER

Multiple layers of praline crunch and mousse on a hazelnut crunchy biscuit.
± 13 x 2,5 cm

95467 | 70 g x 33



Individual fingers



NEW

EARL GREY OPERA FINGER

Joconde biscuit with an Earl Grey tea punch, Earl Grey tea milk chocolate ganache and orange peel butter cream.

± 13 x 2,5 cm

95460 | 100 g x 33



DELICATE CHEESECAKE FINGER

Pure butter shortcrust pastry and coconut sugar, cream cheese (29%), lemon juice from Sicily mousse sweetened with agave syrup. Free range eggs.

± 12 x 3 x 3,5 cm

4705 | 90 g x 27



COCONUT AND PINEAPPLE FINGER

Coconut dacquoise biscuit, pineapple compote, coconut mousse and mango icing.

± 13 x 2,5 cm

4315 | 65 g x 28



NOUGAT AND PISTACHIO FINGER

Joconde biscuit, pistachio crunch, nougat mousse with chopped pistachios.

± 13 x 2,5 cm

4511 | 55 g x 28



JAPANESE FLAVOUR FINGER

Matcha joconde biscuit, mango and passion fruit compote, yuzu mousse, white chocolate icing.

± 13 x 2,5 cm

3567 | 70 g x 28



THREE CHOCOLATES FINGER

Cocoa biscuit, white, milk and dark chocolate mousses, cocoa nibs crunch.

95359 | 90 g x 33



OPÉRA FINGER

Joconde biscuit with coffee punch, chocolate and coffee ganache, coffee butter cream and chocolate icing.

2211 | 69 g x 28



Individual fingers and sheets



RASPBERRY PANNACOTTA FINGER

Joconde biscuit, white chocolate crunch, pannacotta and raspberry compote. $\pm 13 \times 2,5 \times 2,5$ cm

4508 | 70 g x 28



RASPBERRY PANNACOTTA SHEET

Joconde biscuit, white chocolate crunch, pannacotta and raspberry compote. Uncut. $\pm 35 \times 27 \times 2,5$ cm

4509 | 2,22 kg x 1



MANGO AND PASSION FRUIT FINGER

Joconde biscuit, mango and passion fruit compote, white chocolate mousse, mango and passion fruit icing. $\pm 13 \times 2,5 \times 3$ cm

4194 | 78 g x 28



MANGO AND PASSION FRUIT SHEET

Joconde biscuit, mango and passion fruit compote, white chocolate mousse, mango and passion fruit icing. Uncut. $\pm 35 \times 27 \times 3$ cm

4195 | 2,22 kg x 1



CHOCOLATE ROYAL FINGER

Dacquoise biscuit, chocolate and praline crunch, dark chocolate mousse, velvety chocolate topping. $\pm 13 \times 2,5$ cm

4186 | 70 g x 28



CHOCOLATE ROYAL SHEET

Dacquoise biscuit, chocolate and praline crunch, dark chocolate mousse, velvety chocolate topping. Uncut. $\pm 35 \times 27$ cm

4187 | 2 kg x 1



Slabs to share



OPÉRA SLAB

Joconde biscuit with a coffee punch, chocolate and coffee ganache, coffee butter cream and chocolate icing.

± 36 x 9 x 3 cm

2552 | 590 g x 3



FEUILLANTINE SLAB

Crunchy praline base, dark chocolate mousse and dark chocolate icing.

± 36 x 9 x 3 cm

1088 | 750 g x 3



TIRAMISU SLAB

Sponge cake, mascarpone mousse, sponge cake soaked in coffee (recipe with alcohol).

± 36 x 9 cm

95306 | 800 g x 3



TIRAMISU TRAY

Sponge cake soaked in coffee and mascarpone mousse, sponge cake soaked in coffee. Uncut.

± 36 x 27 x 5 cm

3687 | 2,8 kg x 1



Individual desserts



NEW

CONCORDE

Cocoa swiss meringue, chocolate mousse, pieces of swiss meringue on top.

± Ø 7 cm

95453 | 75 g x 18



4 h - 4°C

48 h - 4°C



TIRAMISU

Sponge cake soaked in coffee-Marsala, mascarpone mousse (delivered without cocoa).

± Ø 7 x H 4 cm

3228 | 100 g x 12



2 h - 4°C

24 h - 4°C



COCONUT PARFAIT

Dacquoise biscuit and coconut parfait (ready to decorate).

± Ø 7 x H 4 cm

4078 | 78 g x 12



4 h - 4°C

24 h - 4°C



RED FRUITS DELIGHT

Almond biscuit, red fruits and passion fruit mousse with dark chocolate disc.

± Ø 7 x H 3 cm

160070 | 90 g x 20



6 h - 4°C

4 d - 4°C

Tatin tarts



CRUMBLE TATIN APPLE TART

Apple tatin with almond crumble.

95614 | 80 g x 48



TATIN APPLE TART

Traditional upside down caramelized apple tart. (Shortcrust pastry base). ± Ø 7 cm

95611 | 100 g x 28



TATIN APPLE TART

Traditional upside down caramelized apple tart. (Shortcrust pastry base). ± Ø 10 cm

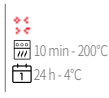
95627 | 180 g x 24



TATIN APPLE TART

Traditional upside down caramelized apple tart. (Shortcrust pastry base). ± Ø 10 cm

95626 | 120 g x 20



TATIN FIG TART

Sweet pastry base, figs and caramel.

± Ø 9,5 x H 2,5 cm

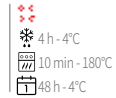
4091 | 130 g x 22



CARAMELIZED APRICOT AND ROSEMARY TART

Caramelized apricot with rosemary.

90504 | 145 g x 16



TATIN APPLE TART

Traditional upsdown caramelized apple tart. (Shortcrust pastry base). Pure butter. ± Ø 26 cm

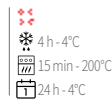
95630 | 1,4 kg x 1



TATIN APPLE TART

Traditional upside down caramelized apple tart. (Shortcrust pastry base). Pure butter. ± Ø 28 cm

95631 | 1,8 kg x 1



Orchard fruits specialities



THE PUFF PEAR

Tartlet : Caramelized puff pastry, apple compote and a whole Williams pear roasted with brown sugar. $\pm \text{Ø}8 \times \text{H}6 \text{ cm}$

4578 | 110 g x 12



THE APPLE IN THE TART

Tartlet : Shortcrust pastry, almond cream, traditional oven-roasted with brown sugar. $\pm \text{Ø}8 \text{ cm}$

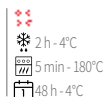
95542 | 120 g x 12



APPLE FRENCH TOAST

French toast with apple pieces.

96513 | 120 g x 36



THIN APPLE TART

Tartlet : Puff pastry, apple compote and apples. $\pm \text{Ø}12 \times \text{H}1,5 \text{ cm}$

3280 | 120 g x 24



THIN APPLE TART

Tartlet : Puff pastry and apples. $\pm \text{Ø}12 \times \text{H}1,5 \text{ cm}$

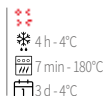
3668 | 73 g x 24



THIN APPLE TART

Tartlet : Butter puff pastry, apple compote and apples. $\pm \text{Ø}10 \times \text{H}1 \text{ cm}$

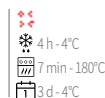
3554 | 65 g x 27



SALTED BUTTER THIN APPLE TART

Tartlet : Puff pastry, apples and salted butter. $\pm \text{Ø}18 \times \text{H}1 \text{ cm}$

4092 | 140 g x 11



APPLE CROUSTADE

Traditional apple croustade with alcohol : Armagnac. Pure butter. $\pm \text{Ø}9 \text{ cm}$

66186 | 70 g x 30



APPLE AND APRICOT CRUMBLE

Apples, apricots, cinnamon and crumble.

90597 | 140 g x 27



APPLE AND RED FRUITS CRUMBLE

Apples, red fruits, cinnamon and crumble.

90598 | 140 g x 27



Individual tarts



ROUNDLY LEMON

Shortcrust pastry with old wheat flour, almond powder, coconut sugar, lemon cream with agave syrup. ± Ø 7 cm

95431 | 110 g x 12



RASPBERRY AND STRAWBERRY SHORTBREAD

Shortcrust pastry, almond cream, strawberries, raspberries.

± Ø 6,5 x H 5 cm

1432 | 120 g x 20



THE LEMON

Almond shortcrust pastry, lemon cream, meringue.

± Ø 6,5 x H 5,5 cm

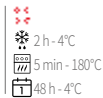
1801 | 110 g x 12



BRIOCHE STYLE FRENCH TOAST

Brioche, egg, cream, sugar, caramelized in the oven.

90611 | 120 g x 36

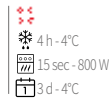


CARAMELIZED MANGO CAKE

Caramel sauce, mango cubes, cake mix.

± Ø 7,5 x H 3 cm

3002 | 100 g x 16



ROASTED FIG TARTLET

Hazelnut shortcrust pastry, almond and pistachio cream, roasted figs. ± Ø 12 x H 1,5 cm

1157 | 130 g x 12



BLUEBERRY TARTLET

Shortcrust pastry, almond cream and blueberries.

± Ø 9,5 x H 3 cm

90505 | 120 g x 12



THE YUZU

Cranberry and yuzu tartlet : sweet crust pastry, almond cream, cranberry compote, yuzu soufflé. ± Ø 8 cm

2000 | 100 g x 12



LEMON MERINGUE TARTLET

Sweet crust pastry with lemon cream and meringue.

± Ø 12,5 x H 2 cm

90509 | 140 g x 12



Individual cheesecakes



CHEESECAKE

Pure butter shortcrust pastry and cream cheese.
± Ø 7 cm

95503 | 110 g x 36



RED FRUITS CHEESECAKE

Cheesecake with red fruits heart.

± Ø 7 cm

96512 | 90 g x 36



NEW

CHESTNUT CHEESECAKE

Pure butter biscotti shortcrust pastry, cream cheese, whiskey chestnut cream. Free-range eggs.
± Ø 7 x H 2,5 cm

4754 | 95 g x 23



YUZU CHEESECAKE

Pure butter shortcrust pastry, cream cheese and yuzu.

± Ø 7 cm

90747 | 90 g x 36



LEMON AND GINGER CHEESECAKE

Pure butter shortcrust pastry with ginger, lemon cream cheese and swiss meringue.
± Ø 7 cm

90686 | 110 g x 20



BISCOFF CHEESECAKE

Biscoff shortcrust pastry, cream cheese.

± Ø 7 cm

90526 | 90 g x 36



AMERICAN COOKIES CHEESECAKE

Pure butter shortcrust pastry, cream cheese with cookies pieces.

± Ø 7 cm

96394 | 90 g x 36



WHITE CHOCOLATE CHIPS CHEESECAKE

Pure butter shortcrust pastry, cream cheese with white chocolate chips.

± Ø 7 cm

90685 | 90 g x 36



Fruit cake

pre-cut trays



NEW RECIPE
APRICOT CAKE

Almond cake mix, apricots pieces (40%). Free-range eggs.

± 7 x 7 x H 3,5 cm

4779 | 90 g x 40



NEW RECIPE
APPLE CAKE

Almond cake mix, apples pieces (40%). Free-range eggs.

± 7 x 7 x H 3 cm

4780 | 90 g x 40



CHERRY CAKE

Almond cake mix, morello cherries (28.3%), pure butter crumble. Free-range eggs.

± 7 x 7 cm

4700 | 85 g x 40



Cakes to share



LEMON FINANCIER CAKE

Lemon financier with pure butter, almond powder and lemon peel. Uncut.

± 24 x 11 x 7 cm

3563 | 1 kg x 3



CHOCOLATE MARBLED FINANCIER CAKE

Pure butter cake with chocolate financier mix and almond powder. Uncut.

± 24 x 11 x 7 cm

4046 | 620 g x 4



GINGERBREAD CAKE

Gingerbread cake with wheat and rye flour, and 3 spices: cinnamon, nutmeg and green anise, honey with lemon and orange peel. Uncut.

± 20 x 10 x 9 cm

95419 | 600 g x 6



Tarts to share



APPLE TART

Pre-cooked tart. Pure butter sweet pastry with fresh fruit. Uncut.
± Ø 24,5 cm

96624 | 670 g x 6



LEMON MERINGUE TART

Pure butter shortbread, lemon from Sicily cream, italian meringue. Uncut.
± Ø 26 cm

4505 | 1,2 kg x 1



BAKED LEMON MERINGUE TART

Pure butter shortbread, lemon cream, baked italian meringue. Uncut.
± Ø 28 cm

95302 | 1,1 kg x 3



PEAR AND ALMOND TART

Shortcrust pastry, almond cream and pears. Uncut.
± Ø 26 x H 3 cm

3686 | 850 g x 3



APRICOT TART

Shortcrust pastry, apricot compote and apricots. Uncut.
± Ø 26 x H 3 cm

3685 | 900 g x 3



BLUEBERRY TART

Non-contractual photo.

Wheat flour, butter, apple puree 18%, blueberry puree and blueberries 30%. Uncut.
± Ø 26 cm

162453 | 900 g x 6



RASPBERRY TART

Non-contractual photo.

Wheat flour, butter, 14% apple puree and raspberries 35%. Uncut.
± Ø 26 cm

163553 | 900 g x 2



Tarts to share



FLAN

Smooth flan with skimmed milk.
Pre-cut in 10 portions. ± Ø 27 cm

160237 | 1,8 kg x 3



APPLE PIE

Pre-cut in 14 portions.
± Ø 28 cm

LPIAPP01001 | 2,8 kg x 1



BANOFFEE PIE

Biscoff shortcrust pastry, banana compote,
dulce de leche and whipped cream.
Pre-cut in 14 portions.
± Ø 26 x H 3,5 cm

3680 | 1,4 kg x 1



CLEMENTINE PIE (ORANGE & LEMON)

Citrus tart (orange and lemon) with a slightly
caramelized surface, on a cocoa base.
Pre-cut in 14 portions.
± Ø 25 cm

LFLSTC03001 | 1,7 kg x 1



PECAN PIE

Shortcrust pastry, sugar mixture and pecan nut
whiskey. Pre-cut in 14 portions.
± Ø 26 x H 3,5 cm

3211 | 1,4 kg x 1



GLUTEN FREE PECAN PIE

Shortcrust pastry with rice and corn flours, pecan
pie mix and pecans (17,4%). Pre-cut in 14 portions.
± Ø 27 x H 2,5 cm

4209 | 1,05 kg x 1



Pre-cut british pastries



ORIGINAL CHEESECAKE

Authentic cheesecake.
Pre-cut in 14 portions.
± Ø 24 x H 4 cm

3415 | 1,4 kg x 1



RASPBERRY CHEESECAKE

Shortcrust pastry, cheesecake mix and raspberry coulis. Pre-cut in 14 portions.
± Ø 26 x H 3,5 cm

3442 | 1,4 kg x 1



VANILLA CHEESECAKE

8 portions.
± Ø 20 x H 3,5 cm

LCCBAM02001 | 1,15 kg x 1



LEMON AMERICAN CHEESECAKE

Digestive biscuit crumb base. 16 portions.
± Ø 25 x H 5,5 cm

LCCBPL10001 | 2,25 kg x 1



SALTED CARAMEL CHEESECAKE

Caramel cheesecake mix and salted caramel whirlwind. 14 portions.
± Ø 25 x H 3,5 cm

LCCSAL02001 | 1,5 kg x 1



CHOCOLATE FUDGE CHEESECAKE

Chocolate base with fudge cake pieces inclusions, chocolate ganache decoration and chocolate chips. 14 portions. ± Ø 22 x 5,5 cm

LCCCHO15001 | 1,75 kg x 1



Pre-cut british pastries



OREO BISCUIT CRUMB CHEESECAKE

Dark Chocolate Biscuit Crumb base mixed with Oreo biscuit crumb, minis OREO biscuits inclusions, chocolate fudge icing. 14 portions.
± Ø 25 x H 5,5 cm

LCCORE03001 | 1,2 kg x 1



6h-4°C

5d-4°C



HONEYCOMB CHEESECAKE

Creamy honeycomb cheesecake sprinkled with chocolate and plain coated caramel pieces. 14 portions.
± Ø 24 x H 4 cm

LCCHON04001 | 2 kg x 1



6h-4°C

5d-4°C



RED VELVET CAKE

English Red velvet cake with whipped cream. 14 portions.
± Ø 22 x H 7 cm

LCARE01001 | 1,6 kg x 1



6h-4°C

5d-4°C



CARROT CAKE

Original two layers carrot cake. 14 portions.
± Ø 23 x H 8 cm

LCACAR11001 | 1,5 kg x 1



6h-4°C

5d-4°C



BIRTHDAY CAKE

Fudge Brownie base, salted caramel mousse, chocolate icing, "Happy Birthday" topping. uncut.
± Ø 20 x H 6 cm

LCABIR03002 | 1,22 kg x 2



6h-4°C

5d-4°C



FUDGE CAKE

16 portions.

± Ø 22 x H 8 cm

LCACH017001 | 1,71 kg x 1



6h-4°C

7d-4°C

Snacking : responsible offer



YOU ARE LOOKING FOR A
**PREMIUM SNACKING
OFFER** WITH PRODUCTS
THAT ARE PART OF A
CLEAN LABEL APPROACH

All the new snacking products manufactured in our workshops respect strict specifications such as a **short list of quality and French ingredients** (if they can be found in France).

The best examples are our cookies range made in our workshops, our cherry cake tray, gourmet verrines, as well as our fruit baskets.

YOU ARE LOOKING FOR
A **SNACKING OFFER**
WITH **ECO-FRIENDLY**
CONTAINERS

All snacking novelties with a container have been developed in a **reusable container** in order to **satisfy new customer concerns** and to comply with **national regulations**.

Snacking



Original creations

NEW



NEW

CHOCOLATE ESKI

Cocoa vanilla marbled yogurt cake, chocolate milk and almond slivers coating.

± 7 x 3,5 cm

95450 | 35 g x 20



NEW

LEMON ESKI

Madeleine cake with lemon zest and juice, white chocolate and chia seed coating.

± 7 x 3,5 cm

95451 | 35 g x 20



NEW

CARROT CAKE FINGER

Carrot cake with orange peel, cream cheese topping with granola and pumpkin seeds.

± 13 x 2,5 cm

95459 | 50 g x 24



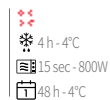
NEW

BUCKWHEAT AND PEAR SPONGE CAKE

Hazelnut powder, buckwheat flour, pear confit, flaked hazelnut topping.

± Ø 7 cm

95457 | 60 g x 20



NEW

CHOCOLATE TIGER FINANCIER

Hazelnut financier cake with chocolate chips, dark chocolate ganache.

± Ø 5 x H 4,5 cm

95455 | 65 g x 35



NEW

MANGO AND PASSION FRUIT TIGER FINANCIER

Almond financier cake, mango passion fruit compote.

± Ø 4 x H 4,5 cm

95456 | 65 g x 35



Fruit baskets



FIG PUFF PASTRY BASKET

Pure butter brown sugar puff pastry with strawberry purée (11%) and fig (43%).
± Ø9xH2,5 cm

4706 | 100 g x 22



STRAWBERRY RHUBARB PASTRY BASKET

Pure butter brown sugar puff pastry with strawberry purée (14,9%) and rhubarb (37,9%).
± Ø9xH2,5 cm

4643 | 100 g x 22



PLUM PUFF PASTRY BASKET

Pure butter brown sugar puff pastry with plums (52,6%).
± Ø10xH2,5 cm

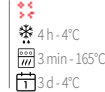
4644 | 85 g x 22



PECAN PUFF PASTRY BASKET

Pure butter brown sugar puff pastry with honey sauce and pecan.
± Ø10xH2,5 cm

4628 | 85 g x 22



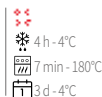
Individual tarts



THIN APPLE TART

Butter puff pastry, apple compote and butter.
± Ø10xH1 cm

3554 | 65 g x 27



PECAN PIE

Pure butter shortcrust pastry with honey sauce, and chopped pecans and walnuts.
± Ø8xH3 cm

3812 | 100 g x 32



CHOCOLATE TARTLET

Sweet pastry dough with chocolate ganache from South America.
± Ø9 cm

96613 | 90 g x 24



Individual tartlets and shortbreads



LEMON TARTLET

Sweet pastry with lemon cream.
± Ø 9 cm

90778 | 90 g x 24



LEMON MERINGUE TARTLET

Sweet pastry with lemon cream
and meringue. ± Ø 9 cm

90576 | 80 g x 24



LEMON MERINGUE TARTLET

Sweet pastry with lemon cream
and meringue. ± Ø 9 cm

96612 | 75 g x 24



LEMON AND YUZU TARTLET

Sweet pastry.

± Ø 8 cm

ITAYUZ03008 | 96 g x 12



APPLE SHORTBREAD

Butter shortcrust pastry, almond
cream and apples, topping.
± Ø 9 cm

96523 | 110 g x 24



APRICOT SHORTBREAD

Butter shortcrust pastry, almond
cream and apricots, topping.
± Ø 9 cm

96522 | 110 g x 24



ROASTED FIG TARTLET

Pure butter hazelnut shortcrust
pastry, almond and pistachio
cream, roasted figs.
± Ø 9,5 x H 2 cm

3660 | 100 g x 18



RED FRUITS CRUMBLE SHORTBREAD

Butter shortcrust pastry with apple
cubes and red fruits (cherries,
blackcurrants and raspberries) and
crumble. ± Ø 8 cm

96388 | 100 g x 24



RED FRUITS SHORTBREAD

Butter shortcrust pastry, almond
cream, red fruits (cherries and
raspberries), topping.
± Ø 9 cm

96525 | 110 g x 24



Chocolate treats



BROOKIE® FINGER

Brownie with cookies pieces on top. Pure butter. Free range eggs.

± 11 x 3 cm

4701 | 50 g x 60



BROOKIE®

Pure butter brownie, pure butter cookie with chocolate chips on the top. Heat in oven 6 min at 180°C for a crunchy cookie.
± Ø8,5 x H 3 cm

4076 | 80 g x 26



BROWNIE

Chocolate cake with chopped nuts.

± 7 x 7 x 2 cm

4609 | 80 g x 40



BROWNIE

Chocolate cake with chopped nuts.

± 6 x 6 x 2 cm
2780 | 70 g x 48



BROWNIE

Intense chocolate recipe.

± 6 x 6 x 2 cm

4183 | 70 g x 48



Succès



CHOCOLATE SUCCÈS

Chocolate biscuit, with chocolate cream and icing sugar topping. $\pm \varnothing 8$ cm

4625 | 70 g x 24



HAZELNUT SUCCÈS

Almond and hazelnut biscuit with a hazelnut ganache and icing sugar topping. $\pm \varnothing 8$ cm

4626 | 70 g x 24



LEMON SUCCÈS

Almond biscuit with a lemon juice from Sicily and icing sugar topping. $\pm \varnothing 8$ cm

4632 | 70 g x 24



Cream puff



CHOCOLATE CREAM PUFF

Cream puff with cracker topping, filled with a chocolate mousseline cream. $\pm \varnothing 6$ cm

95416 | 65 g x 24



VANILLE CREAM PUFF

Cream puff with cracker topping, filled with a vanilla mousseline cream. $\pm \varnothing 6$ cm

95418 | 65 g x 24



PRALINE CREAM PUFF

Cream puff with cracker topping, filled with an almond praline cream. $\pm \varnothing 6$ cm

95414 | 65 g x 24



Éclairs



CHOCOLATE ÉCLAIR

Pure butter choux pastry filled with chocolate cream. ± 14 cm

160215 | 80 g x 28



COFFEE ÉCLAIR

Pure butter choux pastry filled with coffee cream. ± 14 cm

160216 | 80 g x 28



VANILLA ÉCLAIR

Pure butter choux pastry filled with vanilla custard cream. ± 14 cm

160217 | 80 g x 28



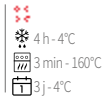
Coffee shop treats



ALMOND FINANCIER

Pure butter almond financier.
± 8,5x5,5x2 cm

3543 | 37 g x 44



WALNUT MOELLEUX

Smooth walnut cake.
Pure butter.

95613 | 70 g x 40



CHESNUT MÛELLEUX

± Ø 7,5 cm

95397 | 80 g x 48



NEW

HAZELNUT MADELEINE

Chocolate and hazelnut (19%) spread heart.
± 9x6x4 cm

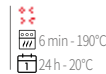
160450 | 56 g x 64



PLAIN MADELEINE

Madeleine pur beurre. Pure butter madeleine from Commercy. ± 9x5x3 cm

96717 | 45 g x 70



HAZELNUT CHOCOLATE BRIOCHE

PDO pure butter brioche with hazelnut chocolate. Palm oil free.

160229 | 100 g x 36



MINI HAZELNUT CHOCOLATE DOUGHNUT

Palm oil free.
± Ø 5xH 3,5 cm

502524 | 25 g x 140



CHOUQUETTES

95519 | 5 g x 120



SEE OUR RANGE OF PANCAKES AND WAFFLES ON P.141 AND P.142

Coffee shop treats



BOSTOCK

Brioche soaked in orange blossom syrup with almond cream and flaked almonds.

95633 | 100 g x 36



FRENCH TOAST

Brioche bread soaked in milk, cream and eggs then toasted.

± 13 x 8 cm

95541 | 100 g x 36



CANNELÉ DE BORDEAUX

With rum.
± Ø 4 x H 4 cm

90748 | 60 g x 75



TROPÉZIENNE

Brioche filled with mousseline cream and sugar topping.

96320 | 75 g x 12



PASTEL DE NATA

Produced in Portugal.
± Ø 7 cm

540188 | 58 g x 72



BABKA

Chocolate braided soft brioche.
± Ø 8 cm

160459 | 75 g x 36



CINNAMON ROLL

Icing sugar.
± Ø 9 cm

96845 | 95 g x 24



Cookies



- Made in France, in our own workshops
- Pure butter, Palm oil free
- Free-range eggs
- With brown cane sugar
- Without additional flavouring and colouring



NEW

DARK CHOCOLATE CHIPS COOKIE

With brown cane sugar. Pure butter.
Free-range eggs.
± Ø 10 x H 1,5 cm

4731 | 70 g x 36



NEW

WHITE CHOCOLATE CHIPS AND CARAMEL PECAN COOKIE

With brown cane sugar. Pure butter.
Free-range eggs.
± Ø 10 x H 1,5 cm

4732 | 70 g x 36



Cookies - individually wrapped



3 CHOCOLATES COOKIE

Individually wrapped.
± Ø 8,5 cm

96918 | 62 g x 50



CRANBERRY AND WHITE CHOCOLATE COOKIE

Individually wrapped.
± Ø 8,5 cm

96919 | 62 g x 50



Cookies, individually wrapped

Cookies NEW RECIPES

Individually wrapped.
± Ø 9 cm - 45 g x 110



MILK CHOCOLATE COOKIE

160474

COCOA COOKIE MILK AND DARK CHOCOLATE CHIPS

160475

WHITE CHOCOLATE COOKIE

160476



Cookies Maxi NEW RECIPES

Individually wrapped.
± Ø 11 cm - 106 g x 30



MILK CHOCOLATE COOKIE MAXI

160477

COCOA COOKIE MILK AND DARK CHOCOLATE CHIPS MAXI

160478

WHITE CHOCOLATE COOKIE MAXI

160479



Raw cookies



TRIPLE CHOCOLATE COOKIE

Raw. To bake.
± Ø 10 cm

01273573
80 g x 90



MILK AND DARK CHOCOLATE COOKIE

Raw. To bake.
± Ø 10 cm

01273565
80 g x 90



SALTED CARAMEL COOKIE

Raw. To bake.
± Ø 10 cm

001398769
80 g x 90



WHITE CHOCOLATE AND RASPBERRY COOKIE

Raw. To bake.
± Ø 10 cm

01273581
80 g x 90



Muffins



NEW

HAZELNUT CHOCOLATE MUFFIN

Hazelnut chocolate spread heart.
± Ø 8 x H 8 cm

96719 | 120 g x 14



COCOA AND DARK CHOCOLATE CHIPS MUFFIN

± H 7 cm

160211 | 125 g x 40



SALTED CARAMEL MUFFIN

PDO salted caramel from Isigny with Fleur de sel from Guérande.
± H 7 cm

160212 | 125 g x 40



LEMON MUFFIN

Sugar topping.

96847 | 115 g x 28



BUEBERRY MUFFIN

Hemp seed topping.

96846 | 115 g x 28



BUEBERRY MUFFIN

± Ø 7,5 cm

01222497 | 100 g x 32



HAZELNUT CHOCOLATE MUFFIN

Hazelnut chocolate spread filling 21%. Chocolate chips topping.
± Ø 7 x H 6,5 cm

96318 | 95 g x 20



CARROT CAKE MUFFIN

Carrots, spices, walnuts, icing and walnut pieces.
± Ø 7 cm

XMUCAR01020 | 125 g x 20



Muffins



**CHOCOLATE CHIPS
CLASSIC BIG MUFFIN**

981177 | 132 g x 48



**DOUBLE CHOCOLATE BIG
MUFFIN**

Milk and dark chocolate chips, cocoa powder. Free range eggs. Without palm oil. \pm H 7 cm

600190022 | 132 g x 48



**CAPPUCCINO JUMBO
MUFFIN**

Coffee muffin with dark chocolate chips. Individually wrapped. \pm \varnothing 7,5 cm

01040625 | 138 g x 20



Doughnut



NEW

MASCOTTE

Plein doughnut.

160452 | 100 g x 30



NEW

MARSHMALLOW DOUGHNUT

Marshmallow topping.
 \pm \varnothing 9,3 cm

60675 | 59 g x 36



NEW

COOKIE DOUGHNUT

Cookie topping.
 \pm \varnothing 9 cm

67126 | 64 g x 36



SUGAR DOUGHNUT

Sugar topping.
 \pm \varnothing 10,5 cm

60590 | 65 g x 48



CHOCOLATE DOUGHNUT

Crunchy chocolate coating.
 \pm \varnothing 10,5 cm

24690 | 80 g x 48



Verrines



NEW

CHOCOLATE LAVA CAKE IN GLASS CUP

Dark chocolate fondant, pure butter, free-range eggs.
± Ø 7,5 cm

4734 | 85 g x 24



NEW

BISCOFF CHEESECAKE IN GLASS CUP

Biscoff shortcrust pastry base and cream cheese. Cheesecake mix with free-range eggs.
± Ø 7,5 cm

4735 | 80 g x 24



LEMON CHEESECAKE CUP

Pure butter crumble, cream cheese mousse, lemon juice from Sicily. Free range eggs.
± 7 x H 4,5 cm

4703 | 83 g x 12



BANOFFEE CUP

Biscoff biscuits, banana purée (22,6%), mascarpone mousse, dulce de leche heart. Free range eggs. ± 7 x H 4,5 cm

4702 | 67 g x 12



Verrines



LEMON MERINGUE CUP

Hazelnut crumble, lemon cream from Sicily and meringue on the top.

± Ø 7 x H 4,5 cm

4698 | 65 g x 12



CREAM CHEESE AND PASSION FRUIT CUP

Pure butter crumble, cream cheese and passion fruit jelly.

± Ø 7 x H 4,5 cm

4692 | 75 g x 12



CREAM CHEESE AND BISCOFF CUP

Pure butter crumble, cream cheese and biscoff.

± Ø 7 x H 4,5 cm

4693 | 75 g x 12



LOW SUGAR CHOCOLATE MOUSSE CUP

Mousse with egg whites, dark chocolate (52% of cocoa min) and butter, smooth texture.

± Ø 7 x H 4,5 cm

4691 | 70 g x 12



TIRAMISU CUP

± Ø 7 x H 4,5 cm

4690 | 75 g x 12



PANNACOTTA RED FRUITS CUP

Pannacotta, raspberry coulis. Gluten free.

± Ø 7 x H 4,5 cm

4689 | 105 g x 12



Cakes to share



NEW

BABKA TO SHARE

Chocolate braided soft brioche with hazelnut pieces.

160455 | 400 g x 6



CHOCOLATE MARBLED CAKE WITH CHOCOLATE ICING

17 slices.
± 33 x H 9 cm

160274 | 1,35 kg x 2



LEMON AND POPPY SEEDS CAKE WITH LEMON ICING

17 slices.
± 33 x H 9 cm

160272 | 1,35 kg x 2



BANANA CAKE WITH CARAMEL ICING

Banana bread cake. 17 slices.
± 33 x H 9 cm

160273 | 1,35 kg x 2



Mini : A small size with high added value



DO YOU NEED
PASTRIES FOR
EVERY **MOMENT OF
CONSUMPTION?**

THINK ABOUT THE BITES!

Whether it is for the **morning sweet break**, the **afternoon snack** or to make a **café gourmand** or a **dessert board**, bites are the right idea!

DO YOU NEED
PASTRIES FOR A
CATERING EVENT?

THINK ABOUT THE BITES!

Whether for a **reception**, a **seminar break**, an **animation** or a **private or professional event**, bites from 6g to 45g open up new possibilities.

Sweet, savoury, fruit, chocolate, a variation of a great classic or original creation, **we offer a range of nearly 100 bites to meet all your desires or themes.**

Bites



Banqueting



MINI CHOCOLATE CAKE

Chocolate lava cake with chocolate 59,5% cocoa min.

± Ø 5,5 x H 2,5 cm

3332 | 65 g x 60
 20 sec - 800W
 5 d - 4°C



MINI CHOCOLATE AND CARAMEL LAVA CAKE

Dark chocolate lava cake with a chocolate and caramel heart.

± Ø 5,5 x H 2 cm

4044 | 50 g x 90
 4 h - 4°C
 5 d - 4°C



MINI CHOCOLATE SHORTBREAD

Crunchy shortcrust pastry with dark chocolate ganache.

± Ø 6 cm

4021 | 50 g x 60
 2 h - 4°C
 48 h - 4°C



MINI CHOCOLATE LAVA CAKE

Dark chocolate mix.

± Ø 5 x H 2 cm

4162 | 35 g x 60
 4 h - 4°C
 5 d - 4°C



MINI CHERRY CLAFOUTIS

± Ø 7 x H 2 cm

3662 | 55 g x 46
 4 h - 4°C
 2 min - 180°C
 3 d - 4°C



MINI RED FRUITS SHORTBREAD

Crunchy shortcrust pastry with almond cream and red fruits.

± Ø 5 cm

96393 | 50 g x 60
 2 h - 4°C
 48 h - 4°C



MINI WHITE CHOCOLATE AND PASSION FRUIT CAKE

Crunchy shortcrust pastry, white chocolate ganache and passion fruit jelly.

± Ø 6 x H 2 cm

3294 | 47 g x 24
 4 h - 4°C
 48 h - 4°C



MINI RUM BABA

Authentic baba soaked in rum.

90555 | 50 g x 33
 2 h - 4°C
 48 h - 4°C



MINI VANILLA CHEESECAKE

Authentic american cheesecake with vanilla pods from Madagascar.

± Ø 6,5 cm

ICCBK07028 40 g x 28
 1 h - 4°C
 5 d - 4°C



MINI PECAN PIE

Shortcrust pastry, sugar and half pecan nuts.

± Ø 6 x H 2,5 cm

3288 | 45 g x 30
 4 h - 4°C
 3 d - 4°C

Banqueting



RED FRUITS AND MASCARPONE CUP

Mascarpone mousse with red fruits jelly (raspberry, blackcurrant, morello cherry, redcurrant, blackberry).

2029 | 30 g x 24



MINI FIG SHORTBREAD

Shortcrust pastry, almond cream and figs.

± 7,5 x 2,5 x 2 cm

4045 | 29 g x 50



MINI APPLE PIE

Pure butter sweet pastry, apple poached, cinnamon compote covered with crunchy Streusel.

± 3,5 x 3,5 cm

160028 | 35 g x 88



MINI TROPÉZIENNE

Brioche filled with mousseline cream and sugar topping.
± Ø 5,3 x H 4,8 cm

160269 | 33 g x 96



MINI RASPBERRY FINANCIER CANNÉLÉ

Financier with butter and almond and a raspberry heart.
± Ø 3,5 x H 4,5 cm

3414 | 30 g x 48



MINI MORELLO CHERRY FINANCIER

Financier with butter and almond powder and 44% of morello cherry.
± Ø 6 x H 2 cm

3323 | 35 g x 30



MINI FINANCIER

Financier with almond and pure butter.
± 7,5 x 2,5 x 2,5 cm

4022 | 25 g x 50



MINI APRICOT SHORTBREAD

Shortcrust pastry, almond cream and apricots.
± 7,5 x 2,5 x 2 cm

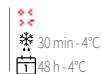
4057 | 27 g x 50



RUM BABA BITES

Baba soaked in rum.

90783 | 14 g x 96



Lollipops



CLASSIC LOLLIPOPS ASSORTMENT

Chocolate, raspberry and caramel.

± Ø 3,5 cm

95363 | 20 g x 48



FINE LOLLIPOPS ASSORTMENT

Mandarine and biscoff; lemon meringue tart; Chocolate and coconut milk.

± Ø 3,5 cm

95372 | 20 g x 48



DARK CHOCOLATE LOLLIPOP

Chou lollipop, filled with chocolate cream, coated with crunchy dark chocolate.

± Ø 3,5 cm

95301 | 20 g x 48



RASPBERRY LOLLIPOP

Chou lollipop, filled with raspberry cream, coated with crunchy ivory chocolate.

± Ø 3,5 cm

95307 | 20 g x 48



CARAMEL LOLLIPOP

Chou lollipop, filled with caramel cream, coated with crunchy milk chocolate.

± Ø 3,5 cm

95304 | 20 g x 48



NEW

CHOCOLATE ESKI

Cocoa vanilla marbled yogurt cake, chocolate milk and almond slivers coating.

± 7 x 3,5 cm

95450 | 35 g x 20



NEW

LEMON ESKI

Madeleine cake with lemon zest and juice, white chocolate and chia seed coating.

± 7 x 3,5 cm

95451 | 35 g x 20



Banqueting



MINI TATIN APPLE TART

Shortcrust pastry and caramelized apples. Pure butter.

95636 | 25 g x 48



MINI WHITE CHOCOLATE AND RASPBERRY JAFFA CAKE

Sponge cake, raspberry compote and white chocolate coating.
 ± 05 x H2 cm

4615 | 26 g x 72



MINI MILK CHOCOLATE AND PASSION FRUIT JAFFA CAKE

Sponge cake, passion fruit jelly and milk chocolate coating.
 ± 05 x H2 cm

4616 | 26 g x 72



MINI DARK CHOCOLATE AND CARAMEL JAFFA CAKE

Sponge cake, caramel and dark chocolate coating.
 ± 05 x H2 cm

4617 | 26 g x 72



MINI SALTY CARAMEL MUFFIN

Caramel filling 23%.

± 04 x H4,5 cm
 160276 | 26 g x 84



MINI HAZELNUT AND CHOCOLATE MUFFIN

Hazelnut chocolate filling 23%.

± 04 x H4,5 cm
 160277 | 26 g x 84



MINI RED FRUITS MUFFIN

Red fruits filling 23%.

± 04 x H4,5 cm
 160278 | 26 g x 84



MINI BROOKIE® FINGER

Brownie with chocolate cookie pieces.

± 5 x 2,5 x 2,5 cm
 4173 | 20 g x 77



MINI CHOCOLATE AND ORANGE FINGER

Cocoa joconde biscuit, orange compote and dark chocolate mousse.

± 5 x 2 x 3 cm
 3724 | 19 g x 98



MINI PINEAPPLE AND LIME FINGER

Coconut joconde biscuit, pineapple compote, lemon, ginger and lime mousse, ivory chocolate icing. ± 5 x 2 x 3 cm

3722 | 19 g x 98



MINI OPERA

Joconde biscuit, coffee punch, chocolate coffee ganache, chocolate icing, coffee butter cream. ± 5 x 2 x 2,5 cm

2224 | 18 g x 98

Banqueting



MINI COCONUT ROCHER

Mix base with eggs and grated coconut.

± Ø 4,5 x H 3 cm

4614 | 20 g x 70  



MINI CANNELLÉ DE BORDEAUX

With rum.

± Ø 3,1 x H 3,1 cm

96638 | 17 g x 200   



MINI CHOCOLATE CHIPS FINANCIER

Hazelnut and almond butter financier with dark chocolate chips (cannelé shape). ± Ø 3,5 x H 2,5 cm

3606 | 18 g x 126  



MINI PLAIN FINANCIER

Pure butter almond financier.

± 4,5 x 2 x 1,5 cm

4077 | 7 g x 160  

Mini madeleine to put 4m30 in the oven to have a crunchy surface and smooth heart.



VANILLA MINI MADELEINE

Mini crunchy vanilla madeleine with butter and fresh cream. Sugar on the top.

± 6,5 x 4 x 3 cm

96791 | 18 g x 140  



MINI CHOCOLATE MADELEINE

Chocolate madeleine from Commercy with butter and chocolate chips.

± 6,5 x 4 x 3 cm

96758 | 18 g x 140  



MINI PLAIN MADELEINE

Madeleine with pure butter.

± 6,5 x 4 x 3 cm

96716 | 18 g x 140  



MINI ORANGE BLOSSOM CAKE

Orange and orange blossom moelleux with flaked almonds on top.

± Ø 4 x H 2,5 cm

4170 | 15 g x 63  



MINI HAZELNUT CAKE

Hazelnut moelleux with chopped hazelnut on top.

± Ø 4 x H 2,5 cm

4172 | 15 g x 63  



MINI LEMON BERGAMOT CAKE

Lemon and bergamot moelleux.

± Ø 4 x H 2,5 cm

4171 | 15 g x 63  



MINI CHESNUT MOELLEUX

With pure butter.

95389 | 10 g x 200  

Macarons



NEW

EARL GREY MACARON

Earl Grey tea and milk chocolate ganache.

± Ø 4,2 cm

95463 | 16 g x 45



NEW

COFFEE MACARON

White chocolate ganache infused with coffee.

± Ø 4,2 cm

95462 | 16 g x 45



LEMON CURD MACARON

Lemon cream.

± Ø 4,2 cm

95394 | 16 g x 45



MANGO AND PASSION FRUIT MACARON

Passion fruit and mango jam.

± Ø 4,2 cm

95350 | 16 g x 45



BLACK SESAME MACARON

Sesame ganache.

± Ø 4,2 cm

95340 | 16 g x 45



YUZU MACARON

Lemon and yuzu cream.

± Ø 4,2 cm

95341 | 16 g x 45



ARMAGNAC MACARON

Armagnac ganache (alcohol).

± Ø 4,2 cm

95421 | 16 g x 45



PASTIS MACARON

Pastis ganache (alcohol).

± Ø 4,2 cm

95434 | 16 g x 45



Macarons



CARAMEL MACARON

Caramel ganache.
± Ø 4,2 cm

95312 | 16 g x 45



BLACKURRANT MACARON

Blackcurrant jam.
± Ø 4,2 cm

95339 | 16 g x 45



CHOCOLATE MACARON

Chocolate ganache.
± Ø 4,2 cm

95309 | 16 g x 45



NEW RECIPE

STRAWBERRY MACARON

Strawberry jam.
± Ø 4,2 cm

95376 | 16 g x 45



RASPBERRY MACARON

Raspberry jam.
± Ø 4,2 cm

95315 | 16 g x 45



PISTACHIO MACARON

Pistachio ganache.
± Ø 4,2 cm

95313 | 16 g x 45



VANILLA MACARON

Vanilla ganache.
± Ø 4,2 cm

95308 | 16 g x 45



Mixed macarons



FRUITS MACARONS ASSORTMENT

Strawberry, coconut, chesnut, lime, banana, peach-apricot.
± Ø 3,5 cm

95375 | 12 g x 48



CLASSIC MACARONS ASSORTMENT

Vanilla, chocolate, coffee, salted caramel, pistachio and raspberry.
± Ø 3,5 cm

2876 | 12 g x 48



Mixed choux

PHILIPPE URRACA



CLASSIC CHOUX ASSORTMENT

Puff pastry filled with confectioner's custard and topped with icing. Flavours : Chocolate, caramel, vanilla, raspberry, lemon and pistachio.

± Ø 4 cm

95271 | 18 g x 48



CHOCOLATE CHOUX ASSORTMENT

Puff pastry filled with confectioner's custard and topped with icing. Flavours : Dark chocolate, passion fruit and milk chocolate, matcha green tea and white chocolate, violet and white chocolate, caramel and milk chocolate. . ± Ø 4 cm

95205 | 18 g x 48



Choux

PHILIPPE URRACA



GRAND CRU CHOCOLATE CHOUX ASSORTMENT

Puff pastry with chocolate icing : pure ITAKUJA chocolate 55% from Brasil with a double fermentation and passion fruit pulp; WAINA white chocolate 35% with intense notes of fresh milk, cream, and then Bourbon vanilla pods. $\pm \text{Ø} 4 \text{ cm}$

95488 | 18 g x 48



GRAND CRU CHOCOLATE CHOU

Chou cracker, pure ITAKUJA chocolate 55% from Brazil, icing. $\pm \text{Ø} 4 \text{ cm}$

95200 | 18 g x 48



CARAMEL CHOU

Chou cracker, caramel cream. $\pm \text{Ø} 4 \text{ cm}$

95230 | 18 g x 48



PASSION FRUIT AND MILK CHOCOLATE CHOU

Chou cracker, milk chocolate cream, passion fruit. $\pm \text{Ø} 4 \text{ cm}$

95201 | 18 g x 48



MATCHA GREEN TEA AND WHITE CHOCOLATE CHOU

Chou cracker, white chocolate cream and matcha green tea. $\pm \text{Ø} 4 \text{ cm}$

95202 | 18 g x 48



VIOLET AND WHITE CHOCOLATE CHOU

Chou cracker, white chocolate cream and violet. $\pm \text{Ø} 4 \text{ cm}$

95203 | 18 g x 48



RASPBERRY AND GIANDUJA CHOU

Chou cracker, raspberry cream and gianduja. $\pm \text{Ø} 4 \text{ cm}$

95204 | 18 g x 48



PISTACHIO CHOU

Chou cracker, pistachio cream. $\pm \text{Ø} 4 \text{ cm}$

95270 | 18 g x 48



VANILLA CHOU

Chou cracker, vanilla cream. $\pm \text{Ø} 4 \text{ cm}$

95229 | 18 g x 48



Afternoon tea



MINI DESSERTS ASSORTMENT

Lemon tart (lemon cream, apricot napping), brownie, toffee pecan pie, almond cream tart with cherry and hazelnut, mini chocolate cookie cheesecake. 2 cakes of each are pre cut in 10 slices.

± Ø 15 cm

TDEASS41100 | 47 g x 100



1 h - 4°C

5 d - 4°C



MINI CAKES ASSORTMENT

Victoria cake, Fudge cake, Red velvet cake, Carrot cake and Lemon cake. 1 cake of each is pre cut in 12 slices.

± Ø 15 cm

TDEASS43060 | 41 g x 60



1 h - 4°C

5 d - 4°C

Solutions for your creations



NEARLY 50 SAVOURY OR SWEET REFERENCES

We offer a collection of pastry bases, products to fill, products to decorate, and decoration to make your most beautiful creations. No limit to your creativity!

Former catering professionals or trained in pastry/ice cream, our salespeople will advise you on your dessert offer. A list of recipe ideas is also available on our website :

www.compagniedesserts.com

Products to customize



Range "Ready to decorate"

CRUMBLE BAGS, MOUSSES AND CREAMS AND PIPING BAGS



NEW

OLIVE OIL MOUSSE

Extra virgin olive oil, cold extract (from Oulibo cooperative).
Free range eggs.

4782 | 600 g x 4



4h -4°C

24h -4°C



NEW

CHEESECAKE MOUSSE

Free range eggs.

4432 | 620 g x 4



4h -4°C

24h -4°C

BAKED CRUMBLE

4104 | 830 g x 2



4h -4°C

4d -4°C

ALMOND CREAM - RAW

3588 | 600 g x 4



8h -4°C

24h -4°C

ITALIAN MERINGUE

4017 | 300 g x 4



24h -4°C

VANILLA CREAM

Butter vanilla cream
with vanilla pods.

3544 | 600 g x 4



6h -4°C

24h -4°C

LEMON CREAM

3223 | 600 g x 4



8h -4°C

24h -4°C

CHOCOLATE MOUSSE

3313 | 700 g x 4



8h -4°C

24h -4°C

WHITE CHOCOLATE MOUSSE

Perfect match with raspberry or
passion fruit.

3176 | 550 g x 4



8h -4°C

24h -4°C

MASCARPONE MOUSSE

3221 | 600 g x 4



8h -4°C

24h -4°C

Range

"Ready to decorate"

PASTRIES TO FILL



MINI PLAIN MACARON SHELL

Mini crunchy macaron shell with almond smooth heart.
± Ø 4 / 4,2 cm

95352 | 3 g x 192



PLAIN MACARON SHELL

Crunchy macaron shell with almond smooth heart.
± Ø 7 cm

2889 | 20 g x 36



PINK MACARON SHELL

Crunchy macaron shell with almond smooth heart.
± Ø 7 cm

2888 | 20 g x 36



CHOU PROFITEROLE

95617 | 6 à 7 g x 120



PUFF PASTRY TO FILL

± Ø 8 cm

90675 | 30 g x 40



RAW PUFF PASTRY

Chou to bake. Preheat at 230°C.

3649 | 24 g x 120



Range "Ready to decorate"

PASTRIES TO FILL



PAVLOVA

Meringue base and cream cheese. To customize with fresh fruits, coulis, ice cream scoops...
± Ø 10 x H 2,5 cm

4613 | 45 g x 20



PLAIN BASKET

Puff pastry basket with pure butter and brown sugar.
± Ø 8 x H 4 cm

4650 | 30 g x 12



CHOCOLATE AND NOUGAT BASE

Mix of nougat cream, milk chocolate and chopped hazelnut.
± 16 x 2,5 x 1 cm

4480 | 30 g x 54



WHITE CHOCOLATE BASE

Pure butter shortcrust base with crunchy white chocolate.
± 16 x 2,5 x 1,5 cm

4479 | 50 g x 54



Range "Ready to decorate"

SWEETS



WHITE CHOCOLATE AND CURRY STICKS

White chocolate 84,5%. Around 85 pieces.

100029 | 1 kg x 1
 1h-20°C
 21d-20°C



DARK CHOCOLATE AND ALMOND STICKS

Dark chocolate 65%, caramelized almonds 17,5%. Around 70 pieces.

100030 | 1 kg x 1
 1h-20°C
 21d-20°C



FRUITS PASTE

Coconut, strawberry, apple, mandarin. Around 256 pieces. ± 2x2 cm

160127 | 2,3 kg x 256
 6h-4°C
 4d-4°C

SAUCES

NEW CAFÉ LIÉGEOIS

Sauce

95465 | 500 ml x 7
 4h-4°C
 72h-4°C

NEW CHOCOLAT LIÉGEOIS

Sauce

95466 | 500 ml x 7
 4h-4°C
 72h-4°C



Philippe Urraca

SALTY CARAMEL

Caramel sauce with cream and salt from Guérande (France).

95380 | 500 ml x 7
 3h-4°C
 72h-4°C

CHOCOLATE GANACHE

Dark chocolate 60% cocoa ganache and dark chocolate 73% cocoa.

95379 | 500 ml x 7
 3h-4°C
 4d-4°C



EXOTIC

Mango and passion fruit.

66063 | 500 g x 6
 6h-4°C
 24h-4°C

RASPBERRY

66062 | 500 g x 6
 6h-4°C
 24h-4°C

STRAWBERRY

66061 | 500 g x 6
 6h-4°C
 24h-4°C

COULIS

Range "Ready to decorate"

RAW PASTRY BASE



RAW MINI QUICHE BASE

Tray of 25 shells of pure butter mini tartlets.

96796 | 9 g x 125



PUFF PASTRY

Pure butter.

± 57 x 37 cm

160378 | 700 g x 14



1/2 PUFF PASTRY SHEET

Pure butter.

± 37 x 28 cm

160462 | 300 g x 16



SWEET PASTRY BASE STICK

Pure butter.

± 13,5 x 4,5 cm

96797 | 32 g x 70



SWEET PASTRY BASE

Pure butter.

± Ø 10 cm

96685 | 41 g x 80



SWEET PASTRY BASE

Pure butter.

± Ø 26 cm

96686 | 300 g x 16



SHORTCRUST PASTRY BASE

Pure butter.

± Ø 10 cm

96381 | 55 g x 70



Range "Ready to decorate"

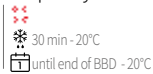
BAKED PASTRY BASE



MINI SWEET TART BASE ASSORTMENT

3 bags of 35 pieces of cocoa pastry base; 2 bags of 35 pieces of plain pastry base with chocolate chips; 2 bags of 35 pieces of Cracker Grahams pastry base. $\pm \varnothing 4$ cm

160249 | $\pm 7,5$ g x 245



BUTTER STICK BASE

Pure butter.

$\pm 14,5$ x $4,5$ cm

96798 | 28 g x 56



MINI ROUND SWEET TART BASE

Pure butter, cocoa butter coating.
 $\pm \varnothing 4$ cm

96994 | 7 g x 245



ROUND SWEET TART BASE

Pure butter, cocoa butter coating.
 $\pm \varnothing 5,5$ cm

160256 | 11 g x 100



ROUND SWEET TART BASE

Pure butter, cocoa butter coating.
 $\pm \varnothing 8$ cm

160255 | 22,2 g x 60



MINI SQUARE SWEET TART BASE

Pure butter, cocoa butter coating.
 ± 3 x 3 cm

96995
 $\pm 6,2$ g x 245



SQUARE SWEET TART BASE

Pure butter, cocoa butter coating.
 $\pm 6,5$ x $6,5$ cm

96792 | 19,5 g x 75



RECTANGLE SWEET TART BASE

Pure butter, cocoa butter coating.
 $\pm 9,5$ x 4 cm

96795 | 20,5 g x 75



Range "Ready to decorate"

BAKED PASTRY BASE



NEW

PARMESAN SHORTBREAD

Pure butter shortbread, PDO parmesan (33%).

± 3 x 3 cm

4783 | 5 g x 320



MINI OIGNON PASTRY BASE

Pure butter.

± 3,5 cm

160358 | 9 g x 192



MINI SAVOURY CONES ASSORTMENT

4 flavours : tomato, basil, sesame, plain.

96988 | 5 g x 180

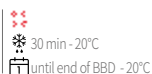


MINI ROUND SAVOURY PASTRY BASE

Pure butter, cocoa butter coating.

± Ø 4 cm

96992 | ± 7,5 g x 245

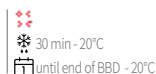


MINI SQUARE SAVOURY PASTRY BASE

Pure butter, cocoa butter coating.

± 3 x 3 cm

96993 | 6 g x 245



Savoury banqueting

MINI BREADS



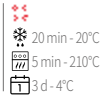
NEW

MINI TRUFFLE FOCCACIA

Natural truffle flavour.

± 5x5x1,5 cm

160383 | 22 g x 150



MINI PLAIN FOCCACIA

Semi-complete flour-based paste. Fleur de sel from Guérande (France).

± 5x5 cm

96552 | 22 g x 150



MINI NORDIC BREAD

± Ø 4 cm

160347 | 3,5 g x 280



pain pop art
© Pain-Péffour



POP ART BREAD ASSORTMENT

4 flavours : piperade, 4 pepper, lemon, walnut.
(4 bags of 60 pieces). ± 5x5x3,5 cm

160250 | 28 g x 240



Savoury banqueting

MINI SAVOURY TO FILL



NEW

MINI MORICETTES BREAD ASSORTMENT

Plain, sesame, poppy.
± 9x3,5x3 cm

160395 | 25 g x 120



1 h - 20°C



NAVETTE

Soft brioche dough.
± 7,5 cm

160270 | 15 g x 150



2 h - 20°C

48 h - 20°C



MINI PLAIN BRIOCHE

± Ø 4 cm

96373 | 10 g x 100



30 min - 4°C

24 h - 4°C



MINI POPPY BRIOCHE

± Ø 4 cm

96374 | 10 g x 100



30 min - 4°C

24 h - 4°C

Savoury banqueting

MINI SAVOURY TO FILL



NEW

MINI BLACK BUN MULTIGRAIN

Squid ink.
± Ø 5,5 cm

160397 | 25 g x 120



MINI SESAME BUN

± Ø 4,5 cm

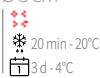
96321 | 25 g x 120



MINI LEMON BUN

Semi-wholemeal flour-based
paste, colored with curry,
essential lemon oil (10%) and
lemon juice (4%). ± Ø 5 cm

96358 | 22 g x 150



MINI SWEET CHILI BUN

Semi-wholemeal flour-based
paste, colored with paprika.

± Ø 5 cm

96356 | 22 g x 150



MINI 4 PEPPER BUN

Semi-wholemeal flour-based
paste, colored with squid ink.
± Ø 5 cm

96357 | 22 g x 150



MINI MULTICEREALES BUN

Semi-wholemeal flour-based
paste. Poppy seeds topping.
± Ø 5 cm

96355 | 25 g x 150



Bread expertise



LA MIE DES CHEFS

has selected for you 85 references of bread made in accordance with all the proper rules by bakers paying particular attention to the quality of their products.

BAKERY KNOW-HOW

Thanks to the bakery know-how and the premium choice of ingredients, we offer you a range of typical breads adapted to each moment of consumption.



Breads & Breakfast



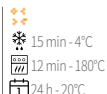
Organic breads



SMALL ORGANIC BREAD

Organic wheat flour. Pre-cooked.
± 11x5,5x3,5 cm

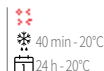
96877 | 55 g x 120



ORGANIC BUN

Typical Spanish bread with its crispy thin crust.
Sourdough and olive oil base.
± Ø 11 cm

89394 | 75 g x 60



Gluten free breads



GLUTEN FREE SMALL BREAD

Mix of whole rice flour, millet, buckwheat, rice, corn starch and millet seeds. Reheat in its individual packaging.
± 8x4x4 cm

35433 | 45 g x 50



GLUTEN FREE MULTI SEEDS BUN

Rice, tapioca and corn flour.

± Ø 9 cm

200006 | 75 g x 32



Breads to share



LARZAC TWIST BREAD

Typical bread by its twisted shape and characteristic flavor. Wheat flour from Aveyron (France), barley malt flour, rye.
± 38 cm

96864 | 510 g x 20



MULTIGRAIN TWIST BREAD

Multigrain twisted bread with a brown crumb, rich in seeds. Wheat, rye and oats, with sunflower seeds, flax seeds and sesame.
± 28x12x7 cm

96897 | 600 g x 12





FIG CHESNUT HAZELNUT RÉVEIL PAIN®

Wheat flour, rye, chestnut. Inclusions of figs, chestnuts, hazelnuts.
± 19 x 11 x 6,5 cm

160357 | 400 g x 20



CRANBERRY RÉVEIL PAIN®

Made from fermented dough. Inclusions of cranberry (24%).
± 20 x 9 x 7 cm

96868 | 400 g x 20



CHOCOLATE RÉVEIL PAIN®

Made from fermented dough, double cocoa : cocoa base and chocolate chip inclusions.
± 20 x 9 x 7 cm

96869 | 400 g x 20



SQUASH SEEDS RÉVEIL PAIN®

Made from fermented dough. Inclusions of squash seeds (8%).
± 20 x 9 x 7 cm

96871 | 400 g x 20



Breads to share



TERROIR BRICK

Wheat flour brick. Very tasty crust and crumb.

± 21 x 17 x 8 cm

96880 | 400 g x 12



LINGOT DE CAMPAGNE

Semi-wholemeal flour, contrast between a crunchy crust and a wonderfully aerated amber crumb. ± 35 x 13 x 8 cm

96132 | 700 g x 8

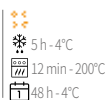


MULTIGRAIN BRICK

Aveyron flour (France), mixture of toasted seeds in the crumb and on the crust.

± 38 x 12 cm

96887 | 720 g x 12



TERROIR BRICK

Semi-wholemeal flour.

± 38 x 12 x 7 cm

96236 | 720 g x 10



MULTIGRAIN LOAF

Rye, malted barley and roasted wheat flour. Seed inclusions: brown flax, sunflower, yellow flax, sesame and grey poppy. Oatmeal on top.

± 28 x 11 cm

96639 | 450 g x 22



SOURDOUGH BRICK

Wheat flour and sourdough.

± 26 x 10 cm

96015 | 450 g x 22



Breads To share



OLIVE OIL FLAT BREAD

Semi-wholemeal flour, generous thickness and great richness in olive oil. Ideal for sandwiches.

± 40 x 30 x 4 cm

96556 | 1,4 kg x 5

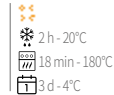


FIG, LMOND AND HAZELNUT LOAF BREAD

Semi-wholemeal flour enriched with sunflower seeds, whole fruits (Turkey figs 14.5%, Italian hazelnuts 5% and California almonds 5%).

± 27 x 9,5 x 9,5 cm

96123 | 950 g x 8

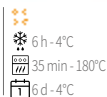


WALNUT AND GRAPE BRICK

Semi-wholemeal wheat flour from Aveyron (France). Inclusions of nuts and grapes.

± 40 cm

96865 | 750 g x 15

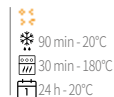


RYE BREAD LOG

Rye flour (40%) and wheat.

± 30 cm

160206 | 420 g x 28



Baguettes to share



DUCHESS BAGUETTE

Un sliced.
± 50 cm

37379 | 280 g x 28



PLAIN BAGUETTE

Wheat flour (60%).
± 50 x 6,5 x 4,5 cm

96777 | 280 g x 25



MULTIGRAIN BAGUETTE

± 50 x 6,5 x 4,5 cm

96789 | 280 g x 25





Individual breads



SMALL BREAD

± 8,5x6x4 cm

96574 | 40 g x 200



SMALL MULTIGRAIN BREAD

Sunflower seeds, poppy, millet, sesame, yellow flax, brown flax.

± 9x6x4 cm

96727 | 40 g x 200



GLUTEN FREE SMALL BREAD

Mix of whole rice flour, millet, buckwheat, rice, corn starch and millet seeds. Reheat in its individual packaging.

± 8 x 4 x 4 cm

35433 | 45 g x 50



ROYAL RYE BREAD

Attractive «chocolate» colour, fruity essence and taste, semi-wholemeal flour.

± 10x5x3,5 cm

96134 | 39 g x 75



TABATIÈRE DE CAMPAGNE

Semi-wholemeal flour, grey crumb, light fruity leaven taste.

± 6,5x4,5 cm

96692 | 36 g x 150



OLIVES FOUGASSETTE

Semi-wholemeal flour, brown crumb with pieces of black olives (12%), heart filled with olive paste (9%). ± 8,5x4,5x2,7 cm

96124 | 39 g x 75



NATURAL SOURDOUGH POINTU

Blonde individual roll, rich in yeast, very crunchy. Semi-wholemeal flour.

± 12x4,5x2,5 cm

96270 | 40 g x 170



CEREAL POINTU

Individual roll, sprinkled with roasted seeds. Very tasty and very crispy. Semi-wholemeal flour.

± 12x4,5x2,5 cm

96271 | 40 g x 170



OLIVES POINTU

Mix of green and black olives from Morocco, an original delight. Semi-wholemeal flour.

± 12x4,5x2,5 cm

160264 | 40 g x 170



Individual breads



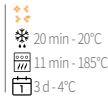
NEW

CRANBERRY ROCHER

Small roll bread with cranberry inclusion.

± Ø 7,5 cm

160391 | 55 g x 100



GUARIGUETTE ROLL

Sourdough bread with flowers and herbs in inclusions: rose, oregano, basil, wild garlic, rosemary, thyme, marigold, candula, blueberry. Oatmeal, sesame, linen and sunflower on top. ± 6 x 6 x 4,5 cm

160258 | 60 g x 140



SMALL ROLL

Sourdough roll made from Aveyron wheat flour and rye.

± Ø 6 cm

96867 | 60 g x 120



SMALL BREAD

Wheat flour.

± 11 x 6,5 x 5 cm

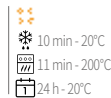
96875 | 60 g x 100



SMALL RECTANGULAR BREAD

± 12 x 6 x 4 cm

96573 | 55 g x 140



MULTICEREAL RUSTIC RECTANGLE

Seeds on the top: sesame and poppy; in the crumb: sunflower, poppy, millet, sesame, yellow flax, brown flax. ± 12 x 6 x 4 cm

96759 | 55 g x 140



WHITE SOURDOUGH

Semi-wholemeal flour, very pronounced taste of rye sourdough.

± 7 x 7 x 4,5 cm

96151 | 55 g x 130

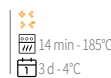


MULTICEREAL RUSTIC ROLL

Semi-wholemeal flour, powerful taste of roasted cereals, light and amber crumb.

± 10 x 8 x 3 cm

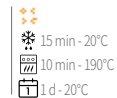
96135 | 48 g x 130



MINI OLIVE OIL CIABATTA

Crisp crust, light crumb softened with olive oil.

96183 | 50 g x 84



Individual breads



WHITE SOURDOUGH

± 7 cm

96094 | 80 g x 60

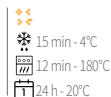


SMALL ORGANIC BREAD

Organic wheat flour. Pre-cooked.

± 11 x 5,5 x 3,5 cm

96877 | 55 g x 120



PLAIN LOZENGE

Soft wheat flour, honeycombed crumb, cream colour, crispy crust. Pre-cooked on sole.

± 13 x 6,5 x 5 cm

96180 | 57 g x 120



POPPY SEED LOZENGE

Soft wheat flour, honeycombed crumb, cream colour, ripe wheat taste, crispy crust, toasted grey and blue poppy seeds.

± 13 x 6,5 x 5 cm

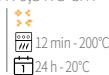
96181 | 57 g x 120



CEREALS LOZENGE

Soft wheat flour, honeycombed crumb, cream colour, ripe wheat taste, crispy crust, 6 cereals and 4 brown flaxseed, millet, squash and sunflower. ± 13 x 6,5 x 5 cm

160279 | 57 g x 120



RYE BAGUETTINE POINTU

Aveyron wheat flour and rye.

96866 | 45 g x 120



MINI BAGUETTE

Semi-wholemeal flour, tasty grayish crumb sprinkled with bran splinters.

± 13 x 3,5 x 3,5 cm

96148 | 45 g x 150



Sandwich breads



LOBSTER ROLL

4 blocks of 5 buns to separate.
± 20 cm

160345 | 100 g x 20

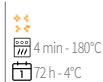


NEW

BRETZEL

To moisten and sprinkle with coarse salt.

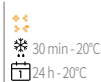
145 | 150 g x 16



BAGNAT BREAD

Malted wheat flour.
± Ø 14 cm

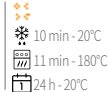
160361 | 120 g x 36



PLAIN CIABATTA SANDWICH

Extra virgin olive oil.
± 21 x 7,5 x 4 cm

160461 | 140 g x 50

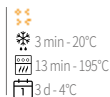


MULTICEREAL SANDWICH BAGUETTE

Un sliced.

± 24 x 6 x 4 cm

96239 | 160 g x 38



PLAIN SANDWICH BAGUETTE

± 27 cm

96312 | 140 g x 50



MILTIGRAIN HALF BAGUETTE

Multigrain baguette with wheat, rye, oats and barley, with flaxseed, sesame and sunflower seeds. ± 22 x 6 x 4 cm

96898 | 140 g x 50



PLAIN SANDWICH

Un sliced. ± 24 x 6 x 4 cm

96238 | 160 g x 38



PRETZEL BREAD

Half baguette.
± 24,5 cm

160463 | 120 g x 70



HOT-DOG BREAD

Sliced.
± 22 x 6 cm

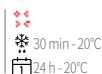
160268 | 90 g x 60



PANINI

Reheat 4 to 5 minutes with a toaster. ± 28 cm

160342 | 140 g x 50





BUN'N'ROLL

Made from a pure butter croissant paste.
Very light texture.

± Ø 8,5 x 3 cm

36967 | 85 g x 50



CLASSIC PLAIN BUN

Sliced.

± Ø 10 cm

96664 | 60 g x 36



PLAIN BUN

Sliced.

± Ø 12 cm

96660 | 120 g x 24



RUSTIC BUN

Pure butter, floured, brioché.

Sliced. ± Ø 10 cm

96666 | 60 g x 36



ORGANIC BUN

Typical Spanish bread with its
crispy thin crust. Sourdough and
olive oil base. ± Ø 11 cm

89394 | 75 g x 60



CEREALS BUN

Sliced.

± Ø 11 cm

89856 | 70 g x 60



MULTIGRAIN BUN

Sliced.

± Ø 11 cm

160354 | 80 g x 30



Buns



SESAME BUN

With butter. Sliced.
± Ø 10 cm

96662 | 70 g x 36



CLASSIC SESAME BUN

Sliced.
± Ø 11 cm

160353 | 80 g x 30



ONION AND CHEESE BUN

Sliced.
± Ø 10 cm

96661 | 70 g x 36



BLACK BUN PEPPER MULTIGRAIN

Sliced.
± Ø 10 cm

96663 | 70 g x 36



CEREALS BUN

Semi-wholemeal flour. Toasted cereal bread, seed crumb. Multi-cereals on top. ± Ø 12 cm

96334 | 100 g x 46



GLUTEN FREE MULTIGRAIN BUN

Rice, tapioca and corn flour.
± Ø 9 cm

200006 | 75 g x 32





NEW

WHITE BUN BLACK SESAME

Un sliced.
± Ø 9 cm

160451 | 75 g x 36



LEMON BUN

Semi-wholemeal flour, coloured with curry, lemon juice and candied lemon zest (6%).
± Ø 12 cm

160457 | 90 g x 40



BLACK BUN PEPPER

Semi-wholemeal flour. Coloured with squid ink, perfect balance of four peppers for a refined freshness in mouth. ± Ø 12 cm

160456 | 90 g x 40



SWEET CHILI BUN

Semi-wholemeal wheat flour, homemade sourdough, PDO Espelette pepper.
± Ø 10 cm

160360 | 70 g x 30



SOFT BUN

Potato recipe. Un sliced.

± Ø 11 cm

160355 | 80 g x 30



CORN BURGER

Burger corn flour and wheat. Corn flour on top.
± Ø 10 cm

160260 | 70 g x 60



BEER BUN

Recipe with beer, sourdough and olive oil. Wheat semolina decor. Un sliced. ± Ø 11 cm

89894 | 80 g x 60



Bagels & specific breads



A traditional recipe with a soft texture inside
and a crispy crust after baking at 180°C or salamander.



NEW

PAIN AVEYRONNAIS

Sliced.

± 30x21 cm

160398 | 1,7 kg x 5



PAIN DE CAMPAGNE MOULÉ

Sliced. Ideal for bruschettas (16 mm).

± 22 cm

96671 | 1 kg x 8



PLAIN BAGEL

Wheat flour, sourdough. Recipe
in olive oil. Sliced.

± Ø 11 cm

60875 | 55 g x 60



POPPY BAGEL

± Ø 11 cm

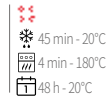
160223 | 115 g x 30



SESAME BAGEL

± Ø 11 cm

160222 | 115 g x 30



GARLIC AND BASIL FOCACCIA

Semi-wholemeal flour. Olive oil recipe. Fleur de
sel from Guérande (France) on top.

± 10 x 9,5 x 2 cm

96360 | 85 g x 70



PLAIN WHEAT TORTILLA

Without palm oil. 6 bags of 18.

± Ø 30 cm

TORTMR3018FP | 91,5 g x 108



Breakfast



SWEET MINI VANILLA CREPES

Ideal for the breakfast.

± Ø 10 cm

95411 | 15 g x 180



PANCAKES

Ideal for the breakfast, dessert or snack for kids.

± Ø 11 cm

96814 | 40 g x 72



WHEAT CREPES

Crepes with butter (concentrated butter).

± Ø 31 cm

96375 | 70 g x 84



WHEAT CREPES

Ideal to warm on a crepe pan.

± Ø 35 cm

96376 | 70 g x 50



BLACK WHEAT CREPES

Ideal to warm on a crepe pan.

± Ø 35 cm

96377 | 80 g x 40



THIN VANILLA CREPES

Fluffy and supple egg crepes. Old fashioned cooking on both sides.

± Ø 27 cm

96715 | 50 g x 40



BRITTANY CREPES

Orange blossom aroma.

± Ø 25 cm

95404 | 40 g x 50



FLUFFY CREPES

Vanilla flavor.

± Ø 22 cm

160214 | 80 g x 32



in an airtight container

Breakfast



BRUSSELS WAFFLE

± 17 x 10 x 3 cm

160464 | 85 g x 24



LIEGE WAFFLE

Free-range eggs.
± 13,5 x 10 x 2,5 cm

160213 | 105 g x 30



LIEGE WAFFLE

Sugar pearl inclusions.
Individually wrapped.

160394 | 100 g x 48



SLICED FRENCH TOAST

Brioche bread soaked in milk,
cream eggs. Toasted.

± 13 x 8 cm

95541 | 100 g x 36



BRIOCHE WITH HEAD

Pure butter. Precooked.
± Ø 7,5 cm

96676 | 45 g x 100



BRIOCHE WITH HAZELNUT CHOCOLATE

Butter brioche, hazelnut-cocoa
spread. Without palm oil.

160229 | 100 g x 36



Mini madeleines to be browned in a hot oven for 4'30 to find all its crispness on the surface and its softness in the heart.



MINI COMMERCY MADELEINE WITH VANILLA

Madeleine with butter and fresh
cream, decorated with brown
candy. ± 6,5 x 4 x 3 cm

96791 | 18 g x 140



MINI COMMERCY MADELEINE WITH CHOCOLATE

Madeleine with butter, chocolate
and chocolate chips.
± 6,5 x 4 x 3 cm

96758 | 18 g x 140



MINI COMMERCY MADELEINE

Pure butter madeleine.

± 6,5 x 4 x 3 cm

96716 | 18 g x 140



Breakfast



NEW

BABKA TO SHARE

Soft brioche braided with chocolate, hazelnut slivers. Uncut.

160455 | 400 g x 6

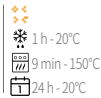


MOUSELINE BRIOCHE

Pure butter. Uncut.

± 20,5 x 10,5 x 9,5 cm

96970 | 400 g x 6



GINGERBREAD CAKE

Gingerbread cake with wheat and rye flours, 3 spices: cinnamon, nutmeg and green anise, honey and lemon and orange peels. Uncut.
± 20 x 10 x 9 cm

95419 | 600 g x 6



LEMON FINANCIER CAKE

Financier with butter, almond and lemon peel. Uncut.

± 24 x 11 x 7 cm

3563 | 1 kg x 3



MARBLE CAKE

Pure butter cake, chocolate and almond butter financier. Uncut.

± 24 x 11 x 7 cm

4046 | 620 g x 4



Breakfast

Charentes-Poitou pure butter excellence range



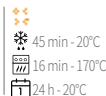
«100% French manufacturing and made from noble raw materials. Its manufacturing process inspired by traditional methods, offers product consistency all year round and gives our viennoiseries special organoleptic characteristics: crisp puff pastry, a creamy and airy crumb and an irresistibly buttery flavour!»



CROISSANT

Charentes-Poitou PDO butter 23%.
± 13x6,5x4,5 cm

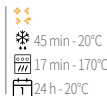
31780 | 80 g x 60



PAIN AU CHOCOLAT

Charentes-Poitou PDO butter 21%, chocolate 8%.
± 10 x 6,5 x 3,5 cm

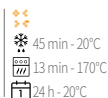
31792 | 80 g x 60



CROISSANT LUNCH

Charentes Poitou PDO butter 23%. «Lenôtre professional recipe».
± 8,5x4,5x2,5 cm

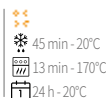
31778 | 30 g x 195



PAIN AU CHOCOLAT LUNCH

Charentes Poitou Butter PDO 20%, chocolate 14%. «Lenôtre professional recipe».
± 6x4,5x2,5 cm

31776 | 35 g x 210



RAISINS SWIRL LUNCH

Charentes Poitou Butter PDO 18%, grapes 13%. «Lenôtre professional recipe».
± 5x4,5x2,5 cm

31290 | 30 g x 230



Fine butter range



CROISSANT LUNCH

Butter 25,5%, French wheat flour from the CRC network, gilding free-range eggs certified «Label Rouge».

52276 | 30 g x 200



PAIN AU CHOCOLAT LUNCH

Butter 21%, chocolate 10%, French wheat flour from the CRC network, gilding of free-range eggs certified «Label Rouge».

52277 | 35 g x 192



RAISINS SWIRL LUNCH

Butter 15%, grapes 9,5%, French wheat flour from the CRC network, gilding of free-range eggs certified «Label Rouge».

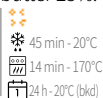
52580 | 30 g x 192



LUNCH VIENNOISERIES ASSORTMENT

Raisin bread with butter 13%, raisins 14%; chocolate bread with butter 20%, chocolate 12%; croissant with butter 23%.

160220 | 30 g x 135



Viennoiseries - ready to bake

Fine butter range



CROISSANT

Butter 23%.

± 11x5x3,5 cm

96119

70 g x 70



PAIN AU CHOCOLAT

Butter 20% and chocolate 9%.

± 10x6,5x3,5 cm

96112

70 g x 70



RAISINS SWIRL

Pastry cream 26%, raisins 13%.

± 10x8x3 cm

96052

110 g x 60



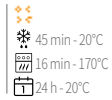
CHOCOLATE TWIST

Fine butter 24%, chocolate chips 16%.

± 20x4,5x2,5 cm

30308

90 g x 70



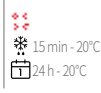
MINI CROISSANT

Fine butter 23%.

± 7x4x2,5 cm

96760

20 g x 260



MINI PAIN AU CHOCOLAT

Fine butter 19%, chocolate 14%.

± 6x4x2,5 cm

96761

28 g x 260



MINI RAISINS SWIRL

Fine butter 14%, raisins 13%.

± 5,5x4,5x2,5 cm

96762

30 g x 260



MINI CHOCOLATE TWIST

Puff pastry filled with pastry cream and chocolate chips. Butter 12%, chocolate chips 11%. ± 9,5x3x2 cm

96179

28 g x 100



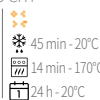
MINI CROISSANT

Fine butter, 18%.

± 8,5x3,5x2,5 cm

160209

25 g x 225



MINI PAIN AU CHOCOLAT

Fine butter 16%, chocolate 12%. ± 6x4x2 cm

160210

25 g x 250

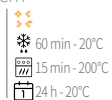


MINI APPLE TURNOVER

Fine butter 19%, apple sauce 32%. ± 8,5x6,5x2 cm

32924

40 g x 255



Index Ice cream

Absolute sorbet	19	Cucumber	92708	24	Pear	18, 23 and 34
Almond milk - 94181	22	Dulce de leche "fleur de sel de Camargue" - 92702	22	Piñacolada - 93391	30	
Amarena with candied cherries - 92861	27 and 29	Fig - 86030	23	Pineapple - 93602	23	
Apple	18 and 34	Fig and honey - 92001	19	Pink grapefruit - 93614	23	
Apple tart tatin - 92862	28	Fior di Latte - 92497	35	Pink praline - 92846	28	
Apricot	18, 23 and 33	Foie Gras - 84163	20	Pistachio	18, 22 and 31	
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Banana pecan and caramel - 93106	29	Gingerbread from Dijon - 92878	28	Plum - 94121	30	
Basil - 92696	27	Hazelnut praline - 92021	31	Poppy from Nemours - 92992	24	
Beetroot with balsamic vinegar - 92710	24	Honey - 92111	24	Praline prestige - 92729	22	
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Blood orange - 93620	23	Lime	23 and 33	Roasted buckwheat - 92986	25	
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Organic
products



Gluten free
products

Positive
sugar



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Keys

 Frozen |
  Raw |
  Precooked |
  Ready to serve after the indicated defrosting instructions

 4 h
4°C Defrosting time & defrosting temperature

 10 min
230°C Baking or cooking time & baking temperature or microwave power

 24 h
4°C Product shelf life and temperature after defrosting

NEW New product / New recipe available from January 1, 2023

Our Manufacturing Facilities



DestinyFoods

Innovation in patisserie & fine foods

MANCHESTER

Pastry chef: British patisserie specialist. Factory and depot

le **gourmet** parisien

Pastry chef: chocolate mi-cuits, soufflés & bespoke dessert specialist.

PARIS

Most of our fruits come from the Rhone Valley



Pastry chef: French patisserie classics specialist.

GIMONT

Fresh milk from the local "Marguerite" farm

LÉZIGNAN-CORBIÈRES

POLE SUD

Ice cream maker: artisanal (& on demand) ice cream & sorbet producer.

La Croquanterie

Pastry chef: baba, shortcrust-based cakes & French toast specialist.

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Making dessert a pleasure



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