

New Products

JANUARY 2016



Cheesecake Roulet

A tasty surprise that melts in your mouth.





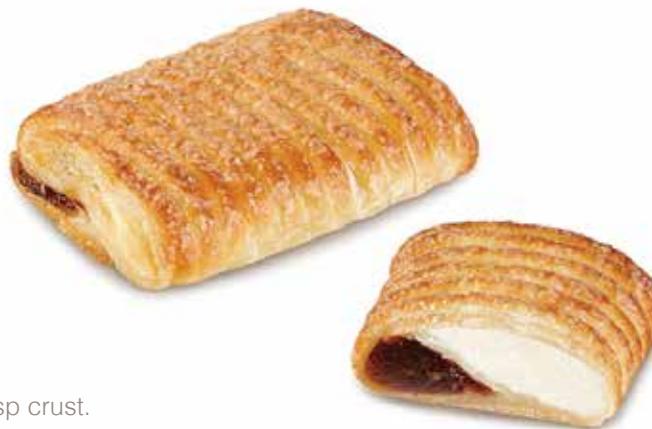
Description

This superb speciality made from fine **margarine pastry** with a light, delicate texture, conceals a surprising interior whose generous and delicious **raspberry and cream cheese filling** makes for a creamy fusion of pleasing contrasts.

Tips

- If you have a blackboard or sign, highlight the exclusivity of the Roulet Cheesecake's delicious filling.
- Take advantage of times of the day for consumption by creating highlighted offers or promotions.
- Ideal for breakfast and afternoon snacks.

Cheesecake Roulet



- ✿ Crisp crust.
- ✿ Brushed with egg and decorated with granulated sugar.
- ✿ Generous raspberry (10 g) and cream cheese (22 g) filling.



When it comes to offering the best quality in record time, there's no better way to describe it:

- Defrost, bake, serve. Easy because it needs no fermentation.
- Easy because it's ready in 45 minutes. Easy because you've got it all under control.
- It couldn't be any easier!

66340 | Cheesecake Roulet

58 u 180° 10 cm

90 g 10-12'

20' 8x10

- *Cooking and thawing times are intended for guidance and depend upon the conditions and temperature in different premises.*

Black & White Doublé

A touch of elegance for your pastry selection.





Description

An innovative version of the traditional pain au chocolat, the only one with cocoa puff pastry and a contrasting cocoa cream, hazelnut and white cocoa filling. Decorated with a topping of sugar stars.

Tips

- If you have a blackboard or sign, highlight the delicious chocolate cream, hazelnut and white cocoa filling.
- Take advantage of times of the day for consumption by creating highlighted offers or promotions.
- Ideal for breakfast and afternoon snacks.

Black & White Doublé



- ✿ Crisp crust.
- ✿ Decorated with little sugar stars.
- ✿ With a cocoa cream, hazelnut and white chocolate filling.



When it comes to offering the best quality in record time, there's no better way to describe it:

- Defrost, bake, serve. Easy because it needs no fermentation.
- Easy because it's ready in 45 minutes. Easy because you've got it all under control.
- It couldn't be any easier!

61480 | Black & White Doublé

62 u	170-175°	10 cm
90 g	18-20'	
15'	9x8	

▪ *Cooking and thawing times are intended for guidance and depend upon the conditions and temperature in different premises.*

Carbonara Pocket and Cheese & Walnut Nest

As a morning snack or lunch option.





Snacks

When it comes to offering the best quality in record time, there's no better way to describe it:

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Tips

- You could offer it as part of a "Take-Away" menu format. A good value and attractive snack for clients.
- Highlight its strong points: "Filled with carbonara sauce" and "A delicious cheese filling with nuts".



Carbonara Pocket

As complete as it is versatile



✿ Brushed with egg wash. ✿ Decorated with grated mozzarella.

Cheese & Walnut Nest

Crunchy, intense and sweet



✿ Brushed with egg wash. ✿ Cheese filling (Emmental, Roquefort, soft fresh cheese) and walnuts.



63210 | Carbonara Pocket

An original turnover using croissant pastry made with margarine and filled with a tasty carbonara sauce, topped with a rasher of bacon.

Ready to serve, it comes glazed with egg and decorated with grated mozzarella.

📦 30 u 🥡 130 g ⚡ 15' 🌡️ 180°

🕒 13-14' 📏 8x17 ⦶ 16 cm



61590 | Cheese & Walnut Nest

A superb puff pastry base, filled with a cheese sauce made with Emmental, Roquefort and soft fresh cheese, topped with pieces of crunchy tasty and nutritious walnut.

📦 40 u 🥡 130 g ⚡ 20' 🌡️ 170-180°

🕒 15-18' 📏 8x9 ⦶ 12,5 cm

▪ *Cooking and thawing times are intended for guidance and depend upon the conditions and temperature in different premises.*

Praliné Lattice

Beautiful outside, filled with cocoa inside.



Description

Our traditional lattice, now in its sweetest edition: made with a Danish pastry (50%) and a cocoa cream filling (50%) with toasted hazelnut pieces. A unique combination that's versatile to present with a very crunchy finish.

Tips

- Portion in 2 or 4 units each to get the most benefit from the product.
- Experiment with different decorations before or after baking.
Before: granulated sugar, nuts.
After: chocolate sprinkles, hundreds and thousands, icing sugar, syrup...
- Ideal for breakfast and afternoon snacks.



Praliné Lattice



- ✿ Crisp crust.
- ✿ Danish pastry.
- ✿ A generous cocoa cream filling with pieces of toasted hazelnut.



When it comes to offering the best quality in record time, there's no better way to describe it:

- Defrost, bake, serve. Easy because it needs no fermentation.
- Easy because it's ready in 45 minutes. Easy because you've got it all under control.
- It couldn't be any easier!

66910 | Praliné Lattice

54 u 180° 15 cm

100 g 13'

15' 8x16

- *Cooking and thawing times are intended for guidance and depend upon the conditions and temperature in different premises.*

Choc Cookie

Filled with delicious cocoa cream.



Description

We make the dough for these soft cookies according to the traditional and time-honoured American recipe. This means a careful blend of margarine and butter to achieve the perfect balance of aroma and texture, as well as eggs, flour, milk and a scattering of cocoa chips that give the cookies their own special taste and appearance.

Tips

- Offer the Choc Biscuit to take away for lunch or as a snack for kids in a bag or wrapped in paper. Perfect to enjoy on the go.
- Have you considered offering them as a dessert? They're ideal!
- To display these cookies, choose a glass container with a lid that helps them stand out from the rest.



Choc Cookie



- ✿ Scrumptious creamy cocoa filling
- ✿ Just defrost and it's ready!
- ✿ Long-lasting (2-3 days).



- The ideal formula for winning satisfied customers in an instant: a product of unquestionable quality and immediate service when you need it.
- Defrost as required and they're ready to go.
- Is there any smarter way to save time and money and make the most of your business?

63590 | Choc Cookie

24 u 8x9 10 cm

75 g 15-20'

- *Cooking and thawing times are intended for guidance and depend upon the conditions and temperature in different premises.*

Soft Demi Baguette and Soft Bread Roll

Our softest bread.



Description

The softest, finest specialities from our range inspired by traditional Vienna bread.

Baguettes

- The king of loaves.
- A distinguished range of breads that are ideal for preparing sandwiches.
- The classic essential for any establishment,

Tips

- Prepare different recipes for different times of the day – sweeter for breakfast and afternoon snacks, savoury for lunch.
- Offer the “Take-Away” option.



Soft Demi Baguette



- ✿ 6 cuts along the top crust.
- ✿ Soft crumb.

Soft Bread Roll



- ✿ 3 cuts along the top crust.
- ✿ Soft crumb.

64340 | Soft Demi Baguette

With six cuts across the crust, and an unmistakable flavour that has a light sweetness. Highlight this product within the selection for its excellent soft and moist crumb

 66 u  122 g  20-30'  200°
 10'  4x7  27,5 cm

- *Cooking and thawing times are intended for guidance and depend upon the conditions and temperature in different premises.*

65340 | Soft Bread Roll

A soft and tasty roll that's a must-have for new café concepts where mini sandwich ranges are best-sellers, thanks to its size, texture and versatility.

 95 u  65 g  20-30'  200°
 10'  4x8  14 cm

- *Cooking and thawing times are intended for guidance and depend upon the conditions and temperature in different premises.*

Crystal Flute

Delicately crunchy.





Description

This new format for crystalline bread is made according to an artisanal process featuring long rest periods and triple fermentation. This is a bread with a very attractive presentation that includes a careful selection of natural ingredients: sourdough, flour and extra virgin olive oil.

Tips

- Presenting the sandwiches on a dark-coloured serviette is a great way to help this product stand out and make it appear even more attractive.



Crystal Flute



- ✦ Honeycombed crumb.
- ✦ Crystalline crust.
- ✦ Rustic and irregular appearance.



- Sourdough is the result of a flour and water mixture that has been fermented naturally over several hours.
- Its long fermentation enables digestion and absorption of the rich nutrients in the bread.
- As well as providing a delicious flavour and pleasant textures, this makes the bread last longer.

62140 | Crystal Flute

 35 u  200-210°  50 cm

 145 g  6-8'

 10-15'  4x9

- *Cooking and thawing times are intended for guidance and depend upon the conditions and temperature in different premises.*

Baker's Rustic Loaf

The loaf that's full of character.



Description

We have revived this classic recipe and the pleasure of authentic hand-made bread. A bread made as it used to be, with a lot of love, four fermentations and long rest periods, making it much longer-lasting than a normal loaf.

Tips

- Give it a prominent position in the display, since it is a premium product.
- Explain the price by highlighting its qualities and artisanal preparation. Highlight that it is made with sourdough, four fermentations and without any additives – Clean Label.
- Remember to always pre-heat the oven prior to baking and to take care in the sequence of opening the door/inserting the loaded trays/closing the door. Baking times may vary according to the oven and degree of humidity.

Baker's Rustic Loaf



- 🌿 Stone-based oven.
- 🌿 Highly rustic and irregular appearance.
- 🌿 Very honeycombed crumb.



- Sourdough is the result of a flour and water mixture that has been fermented naturally over several hours.
- Its long fermentation enables digestion and absorption of the rich nutrients in the bread.
- As well as providing a delicious flavour and pleasant textures, this makes the bread last longer.

66530 | Baker's Rustic Loaf

 8 u  180-190°  46,5 cm

 265 g  30'

 30'  4x14

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