

PFBW48

GASTRONOMIA

48 Black and White Petits Fours

48 delicately flavoured and elegant chocolate mignardises

A generous tray of 8 recipes to offer for dessert, with a gourmet tea or coffee, or as a sweet bite on a catering buffet.

- 6 Chocolate Fondants
- 6 Crispy Chocolate and Coconut Creams
- 6 Gianduja Chocolate Cream Desserts
- 6 Chocolate Eclairs
- 6 Hazelnut and Chocolate Cakes with Praline and Banana Cream
- 6 Chocolate Ganache Financiers
- 6 Pecan and White Chocolate Mousse Brownies
- 6 Chocolate and Coffee Mousse Tarlets



SHELF LIFE 18 months (frozen)

ORIGIN France

FROZEN 0°F / -18°C

GTIN 00841161006162

INGREDIENTS / DETAILS

Contains: Eggs, Wheat, Barley, Milk, Soy, Nuts (Hazelnuts, Pecan nuts, Almonds).
May contain: Peanuts and other Tree Nuts.

Baked without artificial flavours, animal gelatine, preservatives, or artificial colouring.

FORMAT

- 4 trays / case
- 192 units per case
- 40 cases / pallet

How to use

- Remove the packaging before thawing. Thaw in the refrigerator for 5 hours and serve.
- Serve within 24 hours of thawing.



Keys Benefits



Impressive presentation

Made with high-quality ingredients