

41594

Small Pure Butter Madeleine - 18 g

The most versatile small dessert and an exceptional quality

An authentic and delicious little frozen madeleine. A quick and easy way to make a "golden brown" madeleine, crisp and melt-in-the-mouth like fresh from the oven.

Perfectly designed for hotels, caterers buffets and cafés gourmands. Your pastry chef will love it !



SHELF LIFE 24 months (frozen)
After thawing: D+1 unwrapped /
D+3 in closed packaging.

ORIGIN France

FROZEN -18°C / 0°F

GTIN 163178530415934

ALLERGENS

Contains : Wheat, Milk, Egg.
May contain: Tree nuts, Soy.

No palm oil, no preservatives and no
colouring.

Pure butter.

FORMAT

- 140 units / case
- 120 cases / pallet

Utilisation, already cooked:

For golden brown madeleines :

- place the frozen madeleines on a grid
- place in a preheated oven at 190°C / 375°F
- remove from the oven after 4 mins 30s – leave to rest for 10 mins before serving



Key Features

A cost-effective, profitable solution
Tasty golden crust

Mignardise, dessert or snack

A light and tasty recipe

