

PG5008GA

# Gourmet Unsweetened Crepes - 14" / 35 cm

**A generous ready-to-fill crepe worthy of chefs' signatures**

The authentic Brittany recipe for crêpes gourmandes ensures extreme softness. They are very easy to use after thawing, thanks in particular to their excellent hold, allowing them to be folded in different ways, and they can be reheated in just 10 seconds.

Ideal for catering or as a dessert or savoury dish served by the plate, its standardised delicacy and the taste provided by its fresh ingredients make it a favourite ingredient among chefs.



## *Key Features*

A crepe designed to be filled

Popular with chefs for its consistent quality and flexibility

**SHELF LIFE** 18 months (frozen)

After thawing: 2 days in fridge at 4°C / 39°F

**ORIGIN** France

**FROZEN** -18°C / 0°F

**GTIN** 00841161089875

### ALLERGEN

Contains: Wheat, Milk, Egg.

No colouring, preservatives or palm oil

### FORMAT

- 70 g (2.47 oz)
- 50 (5 piles of 10 crepes)
- 96 cases / pallet

### Thaw and serve

- Thawing in the **refrigerator** (recommended method): Let the stack thaw for 5 hours in the refrigerator at 39°F (4°C).
- Thawing in the **microwave**: Remove the product from its packaging. Heat for 2 minute 30 seconds in the microwave on defrost mode.
- **To reheat**: Place a crêpe on a griddle heated to 400°F (200°C) or in a heated pan with a knob of butter. Reheat for 10 seconds on each side.



An efficient, convenient, no-waste solution (packaged x10)

Made with fresh eggs