

AB1030GA

GASTRONOMIA

# Gougère Puff Filled with Comté Cheese

**A two-bite cocktail piece with a generous melting filling (over 14% of Comté Cheese).**

Ideal for party or event, as a buffet piece in its own tray or to serve as an appetizer. The guarantee of a premium bite: elaborate piece with matured French Comté Cheese, and hand-finished.

An easy-to-serve catering bite (quick cooking in 14 min.) that meets Canadian market preferences while offering the refined experience of professional service.

**SHELF LIFE** 24 months (frozen)

**ORIGIN** France

**FROZEN** 0°F / -18°C

**CODE** 00841161089905

## ALLERGENS

Contains: Milk, Wheat, Egg.  
May contain: Nuts, Soy, Sesame.

5 ingredients (clean label)  
No colouring, no artificial flavour  
Palm oil free  
Vegetarian

## FORMAT

- 3 trays x 48
- 144 trays / case
- 110 cases / pallet

## How to use, Ready to bake

- Preheat the conventional oven to 340°F / 170°C.
- Without thawing, remove the plastic film, place the tray in the oven and cook for 14 min at 340°F / 170°C.
- Store for 24 hrs maximum at 40°F / 4°C after thawing..



## Key Benefits

14-minute  
cooking time



Catering bite-sized snack,  
hand-crafted style.

DPO Comté cheese