

PG1036GA

Ready to Fill Mini Choux Pastry - 33 mm

Whether as a dessert or a sweet treat, its appeal is guaranteed.

Light and airy choux pastry with a crispy, golden-brown exterior, for superior cream-filled choux or profiteroles for food service.

This neutral base for mini choux pastries, to be filled with sweet or savoury fillings, is already baked and easy to fill. Its butter-based recipe offers a golden light, flaky pastry that is rich in flavour.

SHELF LIFE 12 months.

After thawing 2 days between 32 and 39°F (between 0 and 4°C)

ORIGIN France

FROZEN 0°F / -18°C

GTIN 00841161000504

ALLERGENS AND PRODUCT DETAILS

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

Vegetarian.

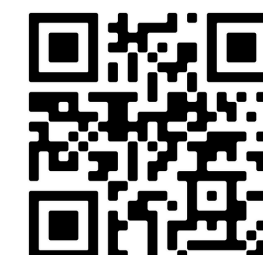
FORMAT

- +/- 2.4g (0.08 oz)
- 33 x 43 mm (1.29 x 1.69 in)
- 200 units
- 120 cases / pallet

How to use, Ready to fill

It can be filled frozen or thawed.

Thawing : 3 hours at room temperature or 8 hours in the fridge.



Key Benefits

Premium pastry profiterole
Golden, already baked



Quick and easy to fill