

DE5023GA

GASTRONOMIA

48 Sweet Petits Fours Sensation Tray

The best of fine pastries in bite-sized pieces, ready to serve.

A competitive premium assortment of eight varieties of delicious sweet petits fours inspired by French pastry professionals.

8 recipes per tray : 6 Vanilla éclairs | 6 Strawberry tartlets | 6 Lemon tartlets | 6 Nougat desserts | 6 Chocolate fondants | 6 Pistachio and apricot financiers | 6 Coconut financiers | 6 Passion fruit chocolate crunches.

Perfect for sharing desserts, catering buffets, gourmet cafés or coffee breaks.

SHELF LIFE 18 months.

After thawing: 1 day between 32 and 39°F (0 and 4°C).

ORIGIN France

FROZEN 0°F / -18°C

GTIN 00841161000405

ALLERGENS AND PRODUCT DETAILS

Contains: Almond, Egg, Milk, Pistachio, Hazelnut, Soya, Barley and Wheat.
May contain: Peanuts, Pecans, Walnuts and Macadamia nuts.

Free-range eggs
Rainforest Alliance certified chocolate
Palm oil free
No animal gelatine

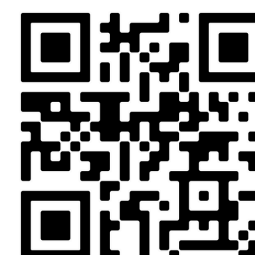
FORMAT

- 14 g (0,49 oz)
- 192 pieces per case
(4 trays x 48)
- 70 cases / pallet

How to use: Thaw for 5 hours and serve.

Remove the protective film as soon as you take them out of the freezer.

Leave the petits fours to thaw for 5 hours in the refrigerator at between 0 and 4°C (32 and 39°F).



Key Benefits

Comprehensive selection per tray
Refined sweet bites



Premium ingredients
Convenient, ready to serve