

Classic Catering

Traiteur de Paris

Chefs at the service of Chefs...

Desserts
for assiette
concept

GOURMET COFFEES •
to be served cold

Prepare your Gourmet coffee yourself!

This "à la carte" gourmet coffee offers a multitude of possibilities! It's up to you to select the reference or references that will enable you to create your own concept. Presented on a long dish with a coffee or as a gourmet dessert, everything is possible...



Mini apple and raisins
clafoutis

0122301 • 48 items of 22 g (1.056 Kg)

> Apples, cream, grapes, eggs, sugar, milk, and ground almond.



Mini chocolate fondant

0113701 • 30 items of 30 g (0.900 Kg) - Ø 4 cm

> Chocolate cake (chocolate 59% cocoa, eggs, butter, sugar), and melting chocolate (chocolate 72% cocoa, cream).



Mini cheesecake

0122201 • 30 items of 33 g (0.990 Kg) - Ø 5 cm

> Fresh cheese, cream, sugar, eggs, lemon, and cinnamon shortbread.



« subject to availability, minimum 7 days order lead time »



DESSERTS • to be served hot

This **new chocolate fondant** recipe offers a particularly soft texture and melting texture that chocolate lovers will adore. It also has the advantage of being very easy to lift out because of its new paper mould.

Chocolate fondant

0701901 • 20 items of 90 g (1.800 Kg) - Ø 7 cm

> Chocolate cake (eggs, chocolate 59% cocoa, butter, sugar, flour, ground almond), and melting chocolate.

Chef's tip: Chocolate fondant.

For a creamy texture and an authentic appearance, use the traditional oven to reheat.

But it can be prepared in the microwave at 500 W between 1 minute and 1 minute 10 sec. for rapid preparation

