



# Traiteur *de* Paris

Made by Chefs for Chefs.

2021-2022 COLLECTION

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- Canapés p. 10
- Petits fours p. 14
- Accompaniments p. 22
- Sweet Breaks p. 28
- Desserts p. 36



# Editorial

"At Traiteur de Paris, we put our heart and soul into making the best products every day. First of all, we create original recipes that have a signature taste. Then, we produce unique items in our production sites. We are deeply involved in our work, so you know that special care has been taken with each of our products."

Yann Le Moal  
Executive Chef  
and co-founder  
of Traiteur de Paris



Our mission is to

*Satisfy you*

We work hard to deserve your trust.



## *Our story*

It all began near Paris in 1996, with a meeting between two passionate men; Yann Le Moal, a pastry chef, and Denis Pinault, an entrepreneur. Traiteur de Paris was born.

Our family business supports professionals in the restaurant industry throughout the world, producing high quality patisserie.

From day one, we combined know-how, quality and innovation to respect the tradition and values of French patisserie.

## The *quality* within our organisation

- Production sites that have been BRC and IFS certified at the highest level since 2007,
- Quality systems in place for recipe development and selection of raw materials,
- Continuous production checks.

## Responsible management of resources

- Driven by a desire to limit loss of materials and re-use waste,
- Reducing energy requirements (closed circuit).

## A company that *cares*

- Local involvement in labour markets,
- Promoting quality of life at work.





## Here for you

A local adviser based in the North of Europe, who will understand and support you.

- Robert: UK & Ireland Sales Director  
rpreece@traiteurdeparis.com / +44 (0)7808 208 872
- Edwin: Northern Europe Sales Director (Benelux and Scandinavia)  
ewesterbeek@traiteurdeparis.com



## Customer service that is *by your side*

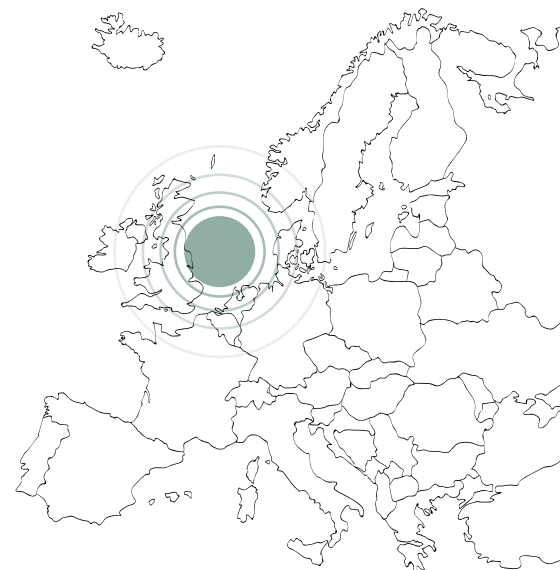
Our team in Rennes is available to respond to your questions, and to help you place and track your order.

## Efficient logistics

In order to provide the best service, we have permanent stock that is available near you, and we offer several deliveries a week, within Europe.

## Products that are *practical* and *designed for you*

- Products are protected during transport,
- Packaging is suitable for storage and use in the kitchen.



# Our Commitments



## Made in France



- A team of 9, in our R&D lab in Rennes,
- 2 production sites located in Brittany and Normandy
- 400 employees.



## Our artisan know-how is traditional

- Our Chefs come from the restaurant, industry, the hotel industry or the catering profession,
- 25 pastry chefs creating accurate recipes,
- Decorated by hand.







## Ingredients

that are **high quality**

- Sourced in a demanding and rigorous manner,
- Short lists of ingredients,
- Rainforest certified chocolate, French flour, eggs from free-range chickens,
- Guaranteed to be GM-free, with no trans fats, and no hydrogenated fats.



## Preserved

by **freezing**

- Limited use of additives (including preservatives),
- Nutritional value preserved,
- Perfect reproduction of tastes and textures.



# Things that you will *find useful*

Professionals: we understand the constraints that you have to deal with, which is why we are able to support you.

- Customisable or ready to serve?  
Whether you are looking for a ready-made product, or you want to add some personality to it, we have a solution for you,,
- Products that are easy for anyone to use,
- A selection of "instant" products that can be prepared on demand,
- Less waste, as only the required amount need be defrosted,
- A guaranteed margin, due to controlled portion costs,
- Some products have an extended secondary shelf life,
- Ranges designed to be adapted to suit the buyer.



Catering



Hotel industry



Traditional restaurant industry



Take away food industry



Travel food industry



Bakeries







# *Parisian inspiration*

Through its creations, *Traiteur de Paris* conveys  
all the excellence of the art of French living.



# Canapés

Are you looking for a trusted partner that you can rely on to make canapés and savoury hors d'oeuvres?

Based on their extensive experience organising cocktail parties, Traiteur de Paris has created a complete range, using their know-how to make meticulous canapés.






NEW

## BELLEVILLE AMUSE-BOUCHES

- 4 Vegetable bites: quinoa and coral lentils, yellow carrot purée, carpaccio of carrots and broad beans.
- 4 Sandwich-style éclairs: lemon-flavoured hummus with garden peas and coral lentils, yellow and orange carrot sticks, onions seasoned with curry vinaigrette, coconut milk and ginger, decorated with crushed pumpkin seeds.
- 4 Mini-Clubs: home-made rosemary cake, spinach cream, goat's cheese and walnut pesto.
- 4 Buckwheat mini-cakes: citrus fruit creams (mandarin and lemon), smoked salmon, and semi-confit lemon zest.

Code · 005567  
Tray of 48 servings (0.81 kg)

 3 h at +4°C

 CASH&CARRY format, see p.47




Presentation suggestion



## TRADITIONAL CANAPÉS

- 6 Onion cakes, smoked duck breast with bitter orange chutney.
- 6 Tomato financiers, cream of goat's cheese, marinated tomato and chives.
- 6 Black breads, chicken rillettes with mustard, pepper tapenade white bread, paprika.
- 6 Blinis, horseradish and lemon cream, marinated anchovy, pink peppercorn, dill.
- 6 Nordic breads, soft crab cake, avocado mousse, lemon zest.
- 6 Biscuits with walnuts, Roquefort and walnut cream, cube of Roquefort.
- 6 Honey and spices biscuits, cream mix with foie gras, fig jelly.
- 6 Pepper cakes, shellfish-flavoured cream, marinated crayfish.
- 6 Blinis, lemon cream, smoked salmon, spice mix.

Code · 000089  
Tray of 54 servings (0.54 kg)

 3 h at +4°C

 CASH&CARRY format, see p.47

# Canapés



## VEGETARIAN CANAPÉS



- a. 9 Coriander-yuzu cream burgers, sugarsnap peas, teriyaki sauce, grilled sesame seeds.
- b. 9 Vegetable club sandwiches (green bread, vegetables, multigrain bread).
- c. 9 Onion cakes, raspberry-flavoured mascarpone mousse, walnuts, cranberries.
- d. 9 Tomato financiers, ricotta cream, marinated mozzarella cheese ball, marinated tomato.
- e. 9 Blinis, pepper cream, marinated and grilled peppers.
- f. 9 Spinach cakes, mascarpone cream, broad beans, sugarsnap peas.

Code · 000096

Tray of 54 servings (0.54 kg)



3 h at +4°C



CASH&CARRY format, see p.47



Presentation suggestion

"As they can be quickly defrosted, our mini blinis will be simple to use as a base, or customised depending on the season and the occasion!"



### MINI BLINIS Ø 4 CM

Plain mini blinis to garnish.

Code · 000018

180 servings: 6 packets of 30 servings (0.81 kg)



1 h at +4°C



### MINI BLINIS Ø 5,5 CM

Plain mini blinis to garnish.

Code · 000001

96 servings: 6 packets of 16 servings (0.81 kg)



1 h at +4°C



## MEDITERRANEAN PUFF PASTRIES

- a. 50 butter puff pastries with olive and anchovy tapenade.
- b. 50 butter puff pastries with pesto and goat's cheese.
- c. 50 butter puff pastries with tomato and basil.

Code · 004299

150 servings: 3 packets of 50 servings of 10g (1.5 kg)



10 min at 200°C







## VEGETARIAN MINI QUICHES

- a. 15 Mini quiches with goat's cheese, spinach and almonds.
- b. 15 Mini quiches with broccoli and Emmental cheese.
- c. 15 Mini quiches with green asparagus and coriander.
- d. 15 Mini quiches with cherry tomatoes and mozzarella cheese.
- e. 15 Mini quiches with grilled aubergine and courgette, curry spice mix.

Code · 000140  
75 servings: 3 trays of 25 servings (1.35 kg)



20/25 min at 170°C on their special plate



CASH&CARRY format, see p.47



## MINI QUICHES

- a. 15 Mini quiches with goat's cheese and honey.
- b. 15 Mini quiches with spinach and salmon.
- c. 15 Mini quiches with Mediterranean vegetables and tomatoes.
- d. 15 Mini quiches with cheeses (blue, Emmental cheese, goat's cheese) and walnuts.
- e. 15 Mini quiches with cep mushrooms and parsley.

Code · 000046  
75 servings: 3 trays of 25 servings (1.35 kg)



20/25 min at 170°C on their special plate



CASH&CARRY format, see p.47



Presentation suggestion

NEW



## RIVOLI AMUSE-BOUCHES

- a. 12 Mini-Cakes with butternut squash, Emmental, onion and pumpkin seeds.
- b. 12 Gougères, choux pastry with Comté cheese and bechamel sauce with Comté AOP.
- c. 12 Potato rostis, spinach cream and marinated artichoke.
- d. 12 Mini-croques with granary bread, tomato, mozzarella and basil and rocket pesto.

Code · 004866  
Tray of 48 servings (0.76 kg)



14 min at 170°C



CASH&CARRY format, see p.47



# Petits fours

For buffets or as a sweet snack, would you like some quality products that deliver all the excellence of French patisserie in one mouthful? With 20 years experience designing petits fours and mignardises, Traiteur de Paris is here to help.








## NEW RECIPES

### HAUTE COUTURE PETITS FOURS

- a. 6 Reworked Monts-Blancs: small hazelnut cake, chestnut cream, decorated with a dash of Chantilly mascarpone.
- b. 6 Praline choux buns, decorated with praline cream and a sliver of hazelnut.
- c. 6 Lemon and hazelnut lingots: hazelnut biscuit, lemon cream, lemon zest jelly, decorated with a meringue.
- d. 6 Opéras elegantly decorated with coffee buttercream.
- e. 6 Red berry domes, decorated with a whole pistachio nut.
- f. 6 Cinnamon almond cakes, apple Tatin style, decorated with delicate puddles of Chantilly cream sprinkled with cinnamon.
- g. 6 Chocolate rochers: chocolate biscuit, crisp, chocolate mousse and milk chocolate coating with hazelnut slivers.
- h. 6 Exotic spirals: crumble, mango compote, vanilla mousse.

Code · 005571  
Tray of 48 servings (0.65 Kg)

 2 h at +4°C




Ready to serve on the elegant presentation tray.  
Premium items kept under a protective cover.

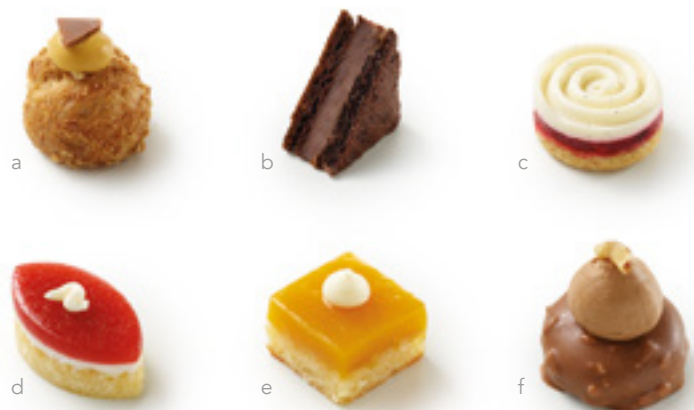
### ART DECO PETITS FOURS

- a. 8 Choux with crumble sprinkles, caramel cream, milk chocolate.
- b. 8 Cocoa sponges with chocolate crunch, fleur de sel, chocolate cream.
- c. 8 Crumbles with raspberry jelly, vanilla mousse.
- d. 8 Coconut sponges with coconut mousse, strawberry jelly, butter cream.
- e. 8 Coconut financiers with almonds, mangopassion, fruit compote, coconut flavoured butter cream.
- f. 8 Meringues covered in chocolate and hazelnut, gianduja chocolate mousse, chopped hazelnuts.

Code · 004183  
Tray of 48 servings (0.55 kg)

 2 h at +4°C

C CASH&CARRY format, see p.47



# Petits fours

" The items in the Traditional assortment have been redesigned to make them easy to hold and to make them last longer at room temperature. "




Presentation suggestion



## TRADITIONAL PETITS FOURS

- a. 6 Pistachio financiers, apricot jelly, pistachio.
- b. 6 Almond sponges, vanilla mousse, strawberry-flavoured compote.
- c. 6 Eclairs, chocolate crème pâtissière, chocolate icing.
- d. 6 Almondines with lemon zest, lemon cream, semi-confit lemon zest.
- e. 6 Opéras: coffee soaked sponge, coffee-flavoured butter cream, chocolate ganache, chocolate icing.
- f. 6 Caramel crumbles, creamy caramel, caramel crumble sprinkles.
- g. 6 Crumbles, raspberry compote, white chocolate decoration.
- h. 6 Chocolate crumbles, chocolate ganache, chocolate mousse.

Code · 004182  
Tray of 48 items (0.695 kg)

 2 h at +4°C

CASH&CARRY format, see p.47





" Rediscover the tastes of your childhood.  
Combine these items with your own creations  
for a unique finish! "




Presentation suggestion



## MONTMARTRE PETITS FOURS

- a. 6 Crumbles, lemon cream, lemon and orange zest.
- b. 6 Hazelnut cakes, praline cream, almonds.
- c. 6 Lime financiers with coconut panna cotta, raspberry jelly.
- d. 6 Caramel financiers, caramel-milk chocolate cream, caramelised pecan nuts.
- e. 6 Choux, vanilla cream, icing sugar.
- f. 6 Mini Bourdaloue tarts: almond cream, pear, toasted almonds.
- g. 6 Cocoa financiers, chocolate mousse, cocoa crumble.
- h. 6 sponges, vanilla mousse, mango jelly.

Code · 004185  
Tray of 48 servings (0.54 kg)

 2 h at +4°C

C CASH&CARRY format, see p.47




# Petits fours

## CHOCOLATE PASSION PETITS FOURS

- a. 12 Crunchy chocolate and caramel financiers: cocoa financier, dark chocolate round, chocolate and salted butter caramel ganache.
- b. 12 Gianduja praline slices: hazelnut financier, crunchy praline, gianduja cream, nuts.
- c. 12 Triple chocolate slices: cocoa Joconde sponge, crunchy chocolate, milk chocolate cream, white chocolate icing.
- d. 12 Viennese coffee chocolates: cocoa crumble, chocolate and coffee cream, white chocolate mousse, cocoa powder.

Code · 000149  
Tray of 48 servings (0.68 kg)


 2 h at +4°C



## MINI-FINANCIERS (ALMOND CAKES)

- a. 8 Almond sponge cakes with almond slivers.
- b. 8 Chocolate sponge cakes with chocolate chips.
- c. 8 Almond and hazelnut sponge cakes with apple compote.
- d. 8 Coconut sponge cakes.
- e. 8 Pistachio sponge cakes, apricot, chopped pistachios.
- f. 8 Almond sponge cakes with Morello cherries.

Code · 000122  
Tray of 48 servings (0.54 kg)

 2 h at +4°C







## SAINT-GERMAIN PETITS FOURS

- a. 6 Strawberry slices: Joconde sponge, strawberry jelly, butter cream, strawberry compote.
- b. 6 Almondines with lemon zest, lemon cream, lemon and orange zest.
- c. 6 Triple chocolate squares: cocoa Joconde sponge, chocolate crunch, milk chocolate mousse, chocolate ganache, white chocolate mousse.
- d. 6 Financiers, apricot jelly, chopped pistachios.
- e. 6 Cocoa crumbles, dark chocolate ganache, dark chocolate cream.
- f. 6 Caramel and cinnamon financiers, caramelised Tatin apple compote, chopped almonds.
- g. 6 Raspberry cheesecakes: lemon cheesecake, raspberry jelly.
- h. 6 Opéras: coffee soaked Joconde sponge, coffee-flavoured butter cream, chocolate ganache, chocolate icing.

Code · 000135

Tray of 48 servings (0.685 kg)



2 h at +4°C

Ready to serve on the elegant presentation tray.  
Items kept under a protective cover.



### NEW RECIPES

## SWEET AMUSE-BOUCHE GLASSES

- a. 6 Small vanilla and raspberry mousse glasses: pure butter ground almond crumble, light cottage cheese and natural vanilla mousse, raspberry jelly, whole raspberry and chopped pistachios.
- b. 9 Small Tiramisu-style glasses: cocoa biscuit soaked in coffee, mascarpone mousse, Chantilly cream, cocoa powder.
- c. 9 Small lemon meringue glasses: pure butter ground almond crumble, lemon cream, Italian meringue, semi-confit lemon zest.
- d. 9 Small chocolate glasses: milk chocolate mousse, chocolate sauce, dark chocolate mousse, cocoa crumble.

Code · 005575

36 items (1,080 kg)



4 h at +4°C



# *Petits fours*





REVISED RECIPES ADHERING  
TO THE *french tradition*,  
WITH 100% NATURAL INGREDIENTS !

- ✓ Quality guaranteed for 20 days after defrosting
- ✓ Authentic, home-made appearance due to the high ground almond content (18.6%)
- ✓ Free-range eggs from Brittany (France)
- ✓ 100% natural colourings

NEW RECIPES



**RIVE DROITE MACARONS**



- a. 12 Caramel macarons.
- b. 12 Pistachio macarons.
- c. 12 Vanilla macarons.
- d. 12 Raspberry macarons.
- e. 12 Chocolate macarons.
- f. 12 Lemon macarons.

Code · 004723

72 servings: 2 trays of 36 servings  
(0.864 Kg)



2 h at +4°C and 15 min at room temperature without the cling film



CASH&CARRY format, see p.47



a



b



c



d



e



f



# Accompaniments

Are you looking for a simple, but perfectly balanced accompaniment: an item that will enhance your main course? Traiteur de Paris provides accompaniments that have been tested and approved by thousands of gourmet palates throughout the years.





# Vegetable Gratin

" Simple, 100% vegetable recipes to provide a light accompaniment to all your dishes! Excellent alternative to potato gratins. "



Presentation suggestion

NEW



## CAULIFLOWER GRATIN

Cauliflower, cream, mozzarella.

Code · 004677

About 40 servings of 100g (4 kg)

Ø 7 cm



22 min  
at 180°C



1 min 30 sec  
at 750W

NEW



## BROCCOLI GRATIN

Broccoli, cream, mozzarella.

Code · 004858

About 40 servings of 100g (4 kg)

Ø 7 cm



22 min  
at 180°C



1 min 30 sec  
at 750W

# Potato Gratins

" Our Premium gratin is made with specially chosen French potatoes. A mixture of cream and Emmental cheese ensures that they will be creamy and smooth!"



## PREMIUM POTATO GRATIN

Potatoes, cream, Emmental cheese.

Code · 000428  
20 servings of 100g (2 kg)  
Ø 7 cm



24 min  
at 180°C



2 min 40 sec  
at 700W



## POTATO GRATIN

Potatoes, cream, mozzarella cheese.

Code · 005088  
About 40 servings of 120g (4.8 kg)  
Ø 7 cm



24 min  
at 180°C



2 min 40 sec  
at 700W



CASH&CARRY format, see p.47








Presentation suggestion



### POTATO AND MUSHROOM GRATIN

Potatoes, cream, Emmental cheese, cep mushrooms.

Code · 005412  
20 servings of 100g (2 kg)  
Ø 7 cm


 24 min  
at 180°C



### POTATO GRATIN WITH WHITE TRUFFLE 1%

Potatoes, cream, Emmental cheese, white summer truffles 1% (Tuber aestivum).

Code · 004353  
20 servings of 100g (2 kg)  
Ø 7 cm

 24 min  
at 180°C

# Vegetable side dish

"A simple recipe full of button mushrooms, as suitable as a side dish as it is for brunch!"


Presentation suggestion



## MUSHROOM FLAN

Button mushrooms and chive flan.

Code · 005413  
20 servings of 70g (1.4 kg)  
Ø 6 cm



 22 min  
at 150°C



## ASPARAGUS AND PARMESAN PURÉE

Asparagus purée, green asparagus, pea purée, parmesan.

Code · 000470  
20 servings of 70g (1.4 kg)  
Ø 6 cm

 20 min  
at 170°C  2 min 15 sec  
at 700W




" Our vegetable tatins, made with butter puff pastry, can be served as a gourmet starter or as an accompaniment to the main course. "



### **TOMATO AND CHERRY TOMATO TATIN**

Puff pastry, tomatoes, onions, cherry tomatoes, garlic, basil and thyme.

Code · 004303  
18 servings of 80g (1.44 kg)  
Ø 9 cm

 20 min at 180°C  
in its paper casing and son contenant papier


 CASH&CARRY format, see p.47



### **MEDITERRANEAN VEGETABLE TATIN**

Puff pastry, Mediterranean vegetables (peppers, onions, courgettes, tomatoes).

Code · 000462  
18 servings of 80g (1.44 kg)  
Ø 9 cm

 20 min at 180°C  
in its paper casing

 CASH&CARRY format, see p.47



Presentation suggestion



# Sweet Breaks

From breakfast to teatime, not to mention brunch or a sugar snack, Traiteur de Paris has concocted a range for you that is suitable for all the sweet breaks during the day. Recipes produced in the simplest way possible: just as they are at home!





# Financiers

Presentation suggestion



## SMALL PURE BUTTER ALMOND CAKE (FINANCIER)

Egg white, sugar, ground almonds and almonds, butter, flour, Guérande fleur de sel (extra fine sea salt).

Code · 004965  
About 48 servings of 45 g (2.160 kg)  
L x W x H: 8 x 4 x 2 cm

5 min at 160°C 2 h at +4°C



## SMALL PURE BUTTER CHOCOLATE AND HAZELNUT CAKE (FINANCIER)

Egg white, sugar, butter, chopped and ground roasted hazelnuts, flour, dark chocolate, Guérande fleur de sel (extra fine sea salt).

Code · 004966  
About 48 servings of 45 g (2.160 kg)  
L x W x H: 8 x 4 x 2 cm

5 min at 160°C 2 h at +4°C

### VEGAN



## SMALL VEGAN ALMOND AND RASPBERRY CAKE (FINANCIER)

Almond "milk", raspberries, sugar and brown sugar, ground almonds, flour, pumpkin seeds, Guérande fleur de sel (extra fine sea salt).

Code · 004967  
About 48 servings of 45 g (2.160 kg)  
L x W x H: 8 x 4 x 2 cm

5 min at 160°C 2 h at +4°C



# Large Madeleines

45g


**C** CASH&CARRY format, see p.47


## **LARGE PURE BUTTER MADELEINE**




Eggs, flour, butter, sugar, Guérande fleur de sel.

Code · 004302  
About 40 servings of 45g (1.8 kg)  
↔ 9 cm

 90 min at +4°C

 8 min at 165°C


 40 sec at 700W


## **LARGE PURE BUTTER LEMON MADELEINE**




Eggs, flour, butter, sugar and lemon (zest and essential oil), Guérande fleur de sel.

Code · 004305  
About 40 servings of 45g (1.8 kg)  
↔ 9 cm

 90 min at +4°C

 8 min at 165°C


 40 sec at 700W


## **LARGE BUTTER CHOCOLATE MADELEINE**




Eggs, flour, butter, sugar, chocolate and chocolate chips, Guérande fleur de sel.

Code · 004306  
About 40 servings of 45g (1.8 kg)  
↔ 9 cm

 90 min at +4°C

 8 min at 165°C

 40 sec at 700W



# Small Madeleines

18g


C CASH&CARRY format, see p.47


## **SMALL PURE BUTTER MADELEINE**



Eggs, flour, butter, sugar, Guérande fleur de sel.

Code · 004176  
About 100 servings  
of 18g (1.8 kg)  
↔ 7 cm

 60 min at +4°C

 4 min 30 sec at 165°C


 20 sec at 700W


## **SMALL PURE BUTTER LEMON MADELEINE**



Eggs, flour, butter, sugar and lemon (zest and essential oil), Guérande fleur de sel.

Code · 004177  
About 100 servings  
of 18g (1.8 kg)  
↔ 7 cm

 60 min at +4°C

 4 min 30 sec at 165°C


 20 sec at 700W


## **SMALL BUTTER CHOCOLATE MADELEINE**



Eggs, flour, butter, sugar, chocolate and chocolate chips, Guérande fleur de sel.

Code · 004301  
About 100 servings  
of 18g (1.8 kg)  
↔ 7 cm

 60 min at +4°C

 4 min 30 sec at 165°C

 20 sec at 700W



resentation suggestion

" A varied range, providing sweet pastries throughout the day! "

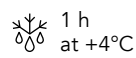




## PANCAKES

Pancake made with fromage frais.

Code · 000190  
80 servings of 25g (2 kg)  
Ø 9 cm



1 h  
at +4°C



A short  
moment in  
the toaster



15 sec  
at 800W







Presentation suggestion

Café Gourmand



### MINI CHEESECAKE

Lemon cheesecake mix on cinnamon crumble.

Code · 000020  
48 servings of 20g (0.96 kg)  
Ø 4 cm

2 h at +4°C

#### DO YOU LIKE THIS PRODUCT?

» [Individual portions p.37](#)



### MINI CANELÉ CAKE

Mini Bordeaux canelé cake with rum.

Code · 004653  
80 servings of 17g (1.36 kg)

2 h at +4°C

5 at 10 min à 220°C

"The little delight that is the perfect accompaniment to your café gourmand."



### MINI CHOCOLATE FONDANT

Cake with a chocolate fondant centre, 8% chocolate to 60% cocoa.

Code · 004279  
48 servings of 30g: 2 packets of 24 servings (1.44 kg) - Ø 4 cm

10 min at 180°C 25 sec at 500W

#### DO YOU LIKE THIS PRODUCT?

» [Individual portions p.39](#)

# Vegan Gourmandise





A *generous*  
THAT IS *riche* in chocolate,  
TO BE EATEN ON THE GO!

- ✓ 100% natural ingredients, meticulously selected for their nutritional qualities: dried cranberries with their natural sweetening power, unrefined Muscovada sugar, olive oil and cocoa butter, shavings of cocoa nibs, etc.
- ✓ Easy to use due to simple defrosting
- ✓ Long storage after defrosting (5 days)
- ✓ A delicious dessert certified vegan and gluten-free to meet your customer's needs



GLUTEN-FREE


VEGAN



### CHOCOLATE CAKE "THE VEGAN"

Dark chocolate, almond "milk", Muscovado sugar, olive oil, corn and chestnut flours, dried cranberries, cocoa nibs.

Code · 005281  
36 servings of 75g (2.7 kg)  
Ø 8 cm

 2 h at +4°C

A woman with long blonde hair wearing a purple hat is seated at a table outdoors. The table is set with a blue tablecloth, two glasses of water on pink napkins, and a silver plate with a white cylindrical dessert topped with yellow fruit. The background shows a building with a white balcony.

# Desserts

Customisable or ready to use?

On a plate or to take away?

Whatever you are looking for, no matter what constraints you have, the Traiteur de Paris pastry chefs have created a complete range of fine pastries that will meet your needs, from the most traditional recipes, to the most original.






## PREMIUM CHEESECAKE

Cinnamon crumble, lemon cheesecake mix, rich in cream cheese. Oven-baked.

Code · 000186  
20 servings of 90g (1.8 kg) - Ø 7 cm

 4 h at +4°C

 CASH&CARRY format, see p.47

**DO YOU LIKE THIS RECIPE?**


» [Mini size p.33](#)



## CHEESECAKE

Cinnamon crumble, lighter lemon cheesecake recipe. Oven-baked.

Code · 004278  
20 servings of 85g (1.7 kg) - Ø 7 cm


 4 h at +4°C



## RED BERRIES CHEESECAKE

Crumble pure butter with almond powder, soft lemon cheesecake cream, red berries compote (strawberry, raspberries, redcurrants and blackberries).

Code · 004710  
16 servings of 90g (1.44 kg) - Ø 7 cm

 4 h at +4°C

" Our best seller in a frozen version, ready for tasting.  
Customise the way this dessert is served according to the season! "



**NEW**



## FROZEN CHEESECAKE PARFAIT

Iced parfait with cream cheese and lemon zest, biscuit and cinnamon crumble.

Code · 005318  
12 servings of 70g (0.84 kg) - Ø 7.5 cm

Serve immediately !



Presentation suggestion




# Chocolate Fondants



## PREMIUM CHOCOLATE FONDANT

Cake with a chocolate fondant centre,  
22% chocolate to 58% cocoa.

Code · 000380  
20 servings of 90g (1.8 kg) - Ø 7 cm

 16 min  
at 180°C  40/50 sec  
at 750W  2 h  
at +4°C

 CASH&CARRY format, see p.47





## FONDANT WITH VALRHONA® CHOCOLATE

Cake with a chocolate fondant centre,  
22% Valrhona® chocolate to 70% cocoa.

Code · 004262  
20 servings of 90g (1.8 kg) - Ø 7 cm

16 min at 180°C 45 sec at 750W 2 h at +4°C

CASH&CARRY format, see p.47



## CHOCOLATE FONDANT

Cake with a chocolate fondant centre,  
8% chocolate to 60% cocoa.

Code · 000419  
20 servings of 100g (2 kg) - Ø 7 cm

17 min at 180°C 50/55 sec at 750W 2 h at +4°C

CASH&CARRY format, see p.47

**NEW**

**DO YOU LIKE THIS RECIPE?**

» [Discover our fondant cake in the 60 g format](#)

**CHOCOLATE FONDANT 60 G**

Code · 005576  
48 items of 60g (2.880 kg) - Ø 6 cm

**GLUTEN-FREE**



## GLUTEN-FREE CHOCOLATE FONDANT

Cake with a chocolate fondant centre,  
23% chocolate to 58% cocoa, no gluten.

Code · 004311  
20 servings of 90g (1.8 kg) - Ø 7 cm

16 min at 180°C 50/55 sec at 750W



## SALTED CARAMEL CHOCOLATE FONDANT

Cake with a chocolate fondant centre,  
17% chocolate and a Guérande salted  
and butter caramel centre.

Code · 004249  
20 servings of 100g (2 kg) - Ø 7 cm

14 min at 165°C 40/50 sec at 750W

# Delicious desserts




NEW



## CHOCOLATE HAZELNUT CRUNCH

Hazelnut cocoa biscuit, chocolate crunch, dark chocolate mousse, milk chocolate coating with hazelnut chips.

Code · 005316  
16 servings of 65g (1.04 kg)  
L x W x H: 11 x 2.5 x 2.5 cm

 3 h at +4°C


Presentation suggestion



## L'OPÉRA

Coffee soaked Joconde sponge, coffee butter cream, chocolate ganache with 58% and 72% cocoa chocolate, cocoa icing.

Code · 000207  
16 servings of 65g (1.04 kg)  
L x W x H: 11 x 2.8 x 2.4 cm


 3 h at +4°C



## CHOCOLATE LINGOT

Cocoa joconde sponge, chocolate crunch with 58% cocoa chocolate, chocolate cream and mousse with 71% cocoa chocolate, chocolate icing.

Code · 000210  
16 servings of 65g (1.04 kg)  
L x W x H: 11 x 2.8 x 2.4 cm

 3 h at +4°C






## GIANDUJA SHORTBREAD CAKE

NEW RECIPE

Pure butter crumble, velvety Gianduja chocolate cream, mixture of dried fruit pieces (almonds, roasted hazelnuts, chopped pistachios).

Code · 000198  
16 servings of 90g (1.44 kg)  
Ø 7 cm

 4 h at +4°C

 CASH&CARRY format, see p.47




## CARAMEL DELIGHT

NEW RECIPE

Pure butter ground almond and caramel crumble, caramel cream, light caramel mousse, caramel crumble sprinkles.

Code · 000269  
16 servings of 90g (1.44 kg)  
Ø 7 cm

 4 h at +4°C




## TRUFFON

NEW RECIPE

Dark chocolate (58% cocoa) ganache and mousse, French meringue heart, decorated with dark chocolate shavings.

Code · 000197  
16 servings of 85g (1.36 kg)  
Ø 7 cm

 4 h at +4°C


 CASH&CARRY format, see p.47



## CAPPUCCINO

Pure butter chocolate crumble, milk chocolate and coffee cream, milk mousse, cocoa powder.

Code · 004786  
16 servings of 95g (1.52 kg)  
Ø 6 cm

 4 h at +4°C

 CASH&CARRY format, see p.47



Presentation suggestion

# Fruit desserts





## APPLE TATIN TART

Tart base, caramelised apples, caramel.

Code · 004298

24 servings: 2 trays of 12 servings of 120g (2.88 kg)  
Ø 9 cm

 15/20 min  
at 150°C

 1 min  
at 1000W



Presentation suggestion

NEW





## BRIOCHE APPLE PIE

Pure butter puff brioche pastry, apple quarters, clafoutis preparation.

Code · 005505

24 servings of 80g (1.92kg)  
L x W: 8 x 8 cm

 10 min  
at 180°C

 2 h  
at +4°C






NEW RECIPE



**RED BERRIES CHARLOTTE**

Genoise sponge sprinkled with icing sugar, light vanilla mousse, red berry compote, mixture of whole red berries (raspberries, redcurrants, blackcurrants).

Code · 005570  
16 servings of 80g (1.28 kg)  
Ø 7 cm


 4 h at +4°C



**COCONUT AND MANGO SHORTBREAD**

Pure butter coconut crumble, light cottage cheese and coconut mousse, mango compote, grated coconut.

Code · 004711  
16 servings of 90g (1.44 kg)  
Ø 7 cm

 3 h at +4°C




Presentation suggestion




**LEMON MERINGUE PIE**

Pure butter crumble, lemon cream, Italian meringue, flaked almonds.

Code · 004787  
16 servings of 90g (1.44 kg)  
Ø 7 cm

 3 h at +4°C

 **CASH&CARRY** format, see p.47

# Logistics table. All our recipes

Code	Product	Per Inner	SU net weight (kg)	No. SU per Layer	No. Layers	No. SU per Palette	Product suitable for vegetarians	Product suitable for halal
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## CANAPÉS

005567	Belleville Amuse-Bouches	NEW	48	0.810	8	35	280		
000089	Traditional Canapés		54	0.54	8	35	280		
000096	Vegetarian Canapés		54	0.54	8	35	280	yes	yes
000018	Mini Blinis Ø 4 Cm		180	0.81	8	30	240	yes	yes
000001	Mini Blinis Ø 5.5 Cm		96	0.81	8	30	240	yes	yes
004299	Mediterranean Puff Pastries		150	1.5	20	13	260		yes
000140	Vegetarian Mini Quiches		75	1.35	12	16	192	yes	yes
000046	Mini Quiches		75	1.35	12	16	192		yes
004866	Rivoli Amuse-Bouches	NEW	48	0.76	8	35	280		yes

## PETITS FOURS

005571	Haute Couture Petits Fours	NEW RECIPES	48	0.650	8	24	192		yes
004183	Art Deco Petits Fours		48	0.55	8	35	280		
004182	Traditional Petits Fours		48	0.695	8	35	280		
004185	Montmartre Petits Fours		48	0.54	8	35	280		yes
000149	Chocolate Passion Petits Fours		48	0.68	8	35	280		yes
000122	Mini-Financiers (Almond Cakes)		48	0.54	8	35	280	yes	
000135	Saint-Germain Petits Fours		48	0.685	8	24	192	yes	yes
005575	Sweet Amuse-Bouche Glasses	NEW RECIPES	36	1.08	8	24	192		yes
004723	Rive Droite Macarons	NEW RECIPES	72	0.864	8	25	200	yes	

## ACCOMPANIMENTS

004677	Cauliflower Gratin	NEW	40	4	8	15	120	yes	yes
004858	Broccoli Gratin	NEW	40	4	8	15	120	yes	yes
000428	Premium Potato Gratin		20	2	8	25	200	yes	yes
005088	Potato Gratin		40	4.8	8	15	120	yes	yes
005412	Potato And Mushroom Gratin		20	2	8	25	200	yes	yes
004353	Potato Gratin with White Truffle 1%		20	2	8	25	200	yes	yes
005413	Mushroom Flan		20	1.4	8	25	200	yes	yes
000470	Asparagus and Parmesan Purée		20	1.4	8	25	200		
004303	Tomato and Cherry Tomato Tatin		18	1.44	12	16	192	yes	yes
000462	Mediterranean Vegetable Tatin		18	1.44	12	16	192	yes	yes



Code	Product	Per Inner	SU net weight (kg)	No. SU per Layer	No. Layers	No. SU per Palette	Product suitable for vegetarians	Product suitable for halal
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## SWEET BREAKS

004965	Small Pure Butter Almond Cake (Financier)	48	2.16	8	15	120	yes	yes
004966	Small Pure Butter Chocolate and Hazelnut Cake (Financier)	48	2.16	8	15	120	yes	yes
004967	Small Vegan Almond and Raspberry Cake (Financier)	48	2.16	8	15	120	yes	yes
004302	Large Pure Butter Madeleine 45g	40	1.8	8	15	120	yes	yes
004305	Large Pure Butter Lemon Madeleine 45g	40	1.8	8	15	120	yes	yes
004306	Large Butter Chocolate Madeleine 45g	40	1.8	8	15	120	yes	yes
004176	Small Pure Butter Madeleine 18g	100	1.8	8	15	120	yes	yes
004177	Small Pure Butter Lemon Madeleine 18g	100	1.8	8	15	120	yes	yes
004301	Small Butter Chocolate Madeleine 18g	100	1.8	8	15	120	yes	yes
000190	Pancakes	80	2	8	20	160	yes	yes
000020	Mini Cheesecake	48	0.96	8	35	280	yes	yes
004653	Mini Canelé Cake	80	1.36	16	12	192	yes	
004279	Mini Chocolate Fondant	48	1.44	8	25	200	yes	yes
005281	Chocolate Cake "The Vegan"	36	2.7	8	15	120	yes	yes

## DESSERTS

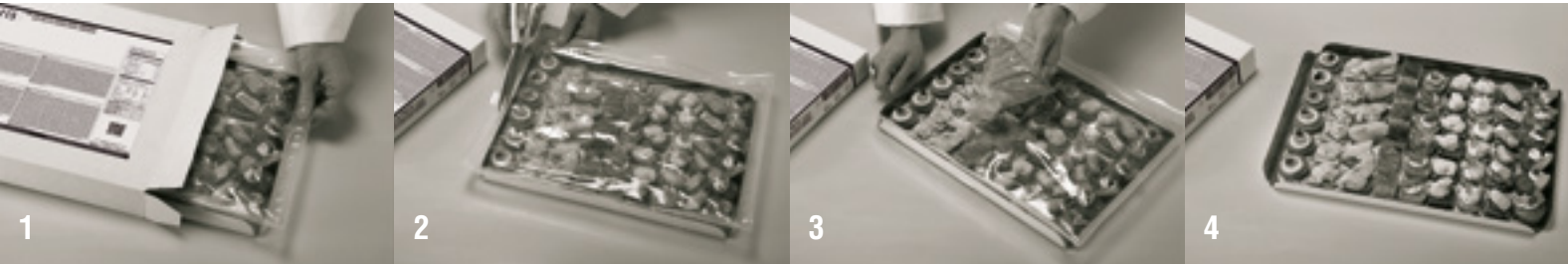
000186	Premium Cheesecake	20	1.8	8	30	240	yes	yes	
004278	Cheesecake	20	1.7	8	30	240	yes	yes	
004710	Red Berries Cheesecake	16	1.44	8	25	200		yes	
005318	Frozen Cheesecake Parfait	12	0.84	8	30	240	yes	yes	
000380	Premium Chocolate Fondant	NEW	20	1.8	8	25	200	yes	yes
004262	Fondant With Valrhona® Chocolate	20	1.8	8	25	200	yes	yes	
000419	Chocolate Fondant	20	2	8	25	200	yes	yes	
005576	Chocolate Fondant 60g	48	2.88	8	15	120	yes	yes	
004311	Gluten-Free Chocolate Fondant	NEW	20	1.8	8	25	200	yes	yes
004249	Salted Caramel Chocolate Fondant	20	2	8	25	200	yes	yes	
005316	Chocolate Hazelnut Crunch	16	1.04	8	25	200	yes	yes	
000207	L'Opéra	NEW	16	1.04	8	25	200		yes
000210	Chocolate Lingot	16	1.04	8	25	200		yes	
005565	Gianduja Shortbread Cake	16	1.44	8	30	240	yes	yes	
005569	Caramel Delight	NEW RECIPE	16	1.44	8	25	200		yes
005563	Truffon	NEW RECIPE	16	1.36	8	25	200	yes	yes
004786	Cappuccino	NEW RECIPE	16	1.52	8	25	200		yes
004298	Apple Tatin Tart	24	2.88	8	15	120	yes	yes	
005505	Brioche Apple Pie	24	1.92	8	25	200	yes	yes	
005570	Red Berries Charlotte	NEW	16	1.28	8	25	200		
004711	Coconut and Mango Shortbread	NEW RECIPE	16	1.44	8	30	240		yes
004787	Lemon Meringue Pie	16	1.44	8	25	200		yes	

# Preparation guidelines

## **TRAYS OF CANAPÉS AND PETITS FOURS**

### **IMPORTANT**

In order to enjoy our trays of canapés and petits fours at their best, the following guidelines must be carefully followed.



1 Open the case

2 Cut open the plastic sleeve

3 Remove the plastic sleeve





4 Leave to defrost for 2 to 3 h at +4°C, depending on the product

## **DESSERTS**





Our desserts are delivered in cellular trays to protect them during transport. For the entremets: remove them from the cellular tray and take the overlay off before defrosting.



### **KEY**

-  Product suitable for vegetarians
-  Product to be eaten warm
-  Instant product: no need to defrost in advance, prepared in less than 3 minutes
-  Cash & Carry reference available: refer to the page opposite

### **Preparation :**

-  Remove the required quantity from the packaging and leave to defrost in the fridge
-  Remove the required quantity from the packaging and heat in a traditional oven
-  Remove the required quantity from the packaging and heat in the microwave
-  Remove the required quantity from the packaging and heat in the toaster

### **GLOSSARY**

Per Inner: number of servings in a case  
Per Outer: number of cases in a box (CSU/SU)  
SU: Sales Unit  
CSU: Consumer Sales Unit (= case)

"All our products are ready to eat. They also serve as an excellent base for creative serving suggestions. "



# Logistics table. Our Cash & Carry packaging suitable for display in a shop

Code	Product	Per Inner	Net weight CSU (kg)	Per Outer (No. CSU /SU)	SU net weight (kg)	(No. SU per Layer) x No. Layers	No. SU per Palette	Product suitable for vegetarians	Product suitable for halal
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## CANAPÉS

005568	Belleville Amuse-Bouches	NEW	48	0.81	5	4.05	8 x 6	48		
000102	Traditional Canapés		54	0.54	5	2.7	8 x 6	48		
000109	Vegetarian Canapés		54	0.54	5	2.7	8 x 6	48	yes	yes
000140	Vegetarian Mini Quiches		75	1.35	1	1.35	12 x 16	192	yes	yes
000046	Mini Quiches		75	1.35	1	1.35	12 x 16	192		yes
005546	Rivoli Amuse-Bouches	NEW	48	0.76	5	3.8	8 x 6	48		yes

## PETITS FOURS

004056	Art Deco Petits Fours		48	0.55	5	2.75	8 x 6	48		
004312	Traditional Petits Fours		24	0.335	10	3.35	8 x 6	48		
004313	Montmartre Petits Fours		48	0.54	5	2.7	8 x 6	48		yes
004867	Rive Droite Macarons	NEW RECIPES	36	4.32	10	4.32	8 x 6	48	yes	

## ACCOMPANIMENTS

005486	Potato Gratin		12	1.44	4	5.76	13 x 6	78	yes	yes
004303	Tomato and Cherry Tomato Tatin		18	1.44	1	1.44	12 x 16	192	yes	yes
000462	Mediterranean Vegetable Tatin		18	1.44	1	1.44	12 x 16	192	yes	yes

## SWEET BREAKS

004302	Large Pure Butter Madeleine 45g		40	1.8	1	1.8	8 x 15	120	yes	yes
004305	Large Pure Butter Lemon Madeleine 45g		40	1.8	1	1.8	8 x 15	120	yes	yes
004306	Large Butter Chocolate Madeleine 45g		40	1.8	1	1.8	8 x 15	120	yes	yes
004176	Small Pure Butter Madeleine 18g		100	1.8	1	1.8	8 x 15	120	yes	yes
004177	Small Pure Butter Lemon Madeleine 18g		100	1.8	1	1.8	8 x 15	120	yes	yes
004301	Small Butter Chocolate Madeleine 18g		100	1.8	1	1.8	8 x 15	120	yes	yes

## DESSERTS

000247	Premium Cheesecake		10	0.9	10	9	8 x 6	48	yes	yes
004914	Premium Chocolate Fondant		10	0.9	10	9	8 x 6	48	yes	yes
004262	Fondant with Valrhona® Chocolate		20	1.8	1	1.8	8 x 25	200	yes	yes
004241	Chocolate Fondant		10	1	10	10	8 x 6	48	yes	yes
005566	Gianduja Shortbread Cake	NEW	8	0.72	5	3.6	8 x 6	48	yes	yes
005564	Truffon	NEW RECIPE	8	0.68	8	5.44	8 x 6	48	yes	yes
004924	Cappuccino		8	0.76	8	6.08	8 x 6	48		yes
004915	Lemon Meringue Pie		8	0.72	8	5.76	8 x 6	48		yes

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