2020/2021 COLLECTION

HONG KONG - MACAU

香港 - 澳門

FB solution

THE SMART SOLUTION FOR PROFESSIONALS
給餐飲業的明智方案

In Greater China since 2008, we have been helping chefs and restaurant owners to find the best bakery products. We started with breads and croissants, and now provide many more categories, from finger food to culinary aid products. FB Solution has become in 11 years the leading importer and distributor of high quality bakery and pastry products across Mainland China, Hong Kong, Macau and Taiwan.

We select the best products from our partners: solutions imagined by Chefs for Chefs: products suiting your needs and constraints, without ever compromising on quality or taste. All our partners use cutting-edge freezing technology, so the delicate and distinctive quality of their recipes can be delivered to your doorstep, all quality and flavors preserved. Our teams are the bond between their know-how and your daily operation. We support your activity, through collaborating with brands who share this demand for excellence, in constant creation of new recipes.

You want your guests to remember your cuisine, and we are here to help you make it happen.

自2008年起，我們在大中華地區積極幫助廚師及餐飲業者尋找一流的烘焙產品。FB Solution 是香港領先的烘焙產品進口商和分銷商，憑著十一年豐富的經驗，我們的業務網絡及客戶群已橫跨中國大陸、中國香港、中國澳門和中國臺灣市場。我們為不同範疇的餐飲業供應創新及優質的烘焙產品，銷售網絡覆蓋酒店、餐廳、酒吧、咖啡室、超級市場、航空公司、餐飲及會所等。最初，我們由供應麵包和牛角酥，直到現在，我們的產品種類已增加到甜品和料理食材。

我們以「廚師為廚師設想」來細心選擇優質和符合您需求的產品。我們所有的合作夥伴都使用尖端的冷凍技術，因此我們保證能夠把產品送達府上，而不失原有的細膩獨特品質和口感。除此之外，我們的產品不但使用簡單而且靈活性高，讓您發揮無限創意。

©Groupe LE DUFF

OUR FOUNDER
我們的創辦人

Founding-Chairman, Mr Louis Le Duff opened the first French casual-food restaurant “Brioche Dorée” in 1976 in northwestern France. With the rapid expansion of this concept and driven by his passion of sharing French food worldwide, Mr. Le Duff created many restaurants and bakeries but also brands for Chefs and professionals. Thanks to his vision and determination, the group now has more than 1,600 restaurants and bakeries worldwide, operates on the 5 continents and employs over 35,000 food lovers around the world.

路易 · 樂達夫先生 (Louis Le Duff) 於 1976 年在法國西北部開設了第一間法國休閒概念餐廳 - Brioche Dorée。

隨著這個概念的迅速擴展，熱衷於將法國美食帶向全世界的樂達夫先生創立了各種不同的餐廳和烘焙公司，同時也為廚師和餐飲業建立了Bridor。憑藉他的獨到眼光和決心，本集團目前在全球擁有1,600多間餐廳和麵包店在五大洲經營業務，全世界各地員工超過35,000人。

OUR SELECTED PARTNERS
我們的合作伙伴

« We want to invent Bakery and Patisserie of the future to help our customers grow – that's our goal! »

« 為了幫助我們的客戶成長，我們不斷研發和改良麵包店和糕點，提供最優質的產品 — 這就是我們的目標！ »

KNOW-HOW 知識

Bridor de France professional clients all have the same high requirements: uncompromising quality for pure butter croissants and crispy, tasty baguettes ; fine appearance, golden color and crispiness; the incisive flavor of wheat and butter and a range of rich, delicate aromas in a natural product.

From its beginnings 30 years ago as a Research Centre focusing on bakery, Bridor gradually shifted to the production of frozen pastries to meet increasing demand from the high-end market, in line with the core concept laid down by Louis le Duff (founder and chairman of Groupe Le Duff): "artisanal products combined with industrial management". Located in Servon-sur-Vilaine in Brittany, Bridor de France produces a full range of enjoyable bakery products embodying French lifestyle and entertaining arts: elegance, refinement, flavors, pleasures, conviviality, and sharing.

法國 Bridor de France 提供外脆內軟的法國純牛油製牛角酥、金黃色的長法包和一系列口感豐富而且精緻的食品，一直以來深受專業客戶的愛戴。30年前，Bridor 由一家專注於麵包店研究中心逐漸轉向生產冷凍糕點，路易·樂夫先生(Louis Le Duff)把人手製作的工藝與工業管理相結合，成就了優雅和精緻的麵包店和糕點，這便是法國人的生活態度。

« If you want to make quality products, you have to pour your heart and soul into them! »

« 如果你想製作高質量的產品，你必須注入你的心血。 »

KNOW-HOW 知識

At Traiteur de Paris, people are the heart of the business. Everyone involved is completely invested in their project, pouring their heart and soul into producing high-quality pastries and patisserie.

Their Chefs select top quality ingredients. When possible, they prioritize local French products (when using cream or butter for example) or select protected designation of origin products, such as Guerande salted caramel, Roussillon apricots, Sicilian lemons or Bourbon Vanilla.

A lot of attention to detail is required when preparing their products, and many tasks are carried out by hand.

在Traiteur de Paris，人是業務的核心。參與其中的每個人都全情投入，儘心儘力去生產高品質的糕點。他們的廚師選擇最優質的食材。

在可能的情況下，他們優先考慮法國當地產品（例如忌廉或牛油）或選擇受保護的原產地產品，如Guerande鹽焦糖，Roussillon杏脯，Sicilian檸檬或Bourbon雲呢拿。在準備產品時十分講究細節，許多任務都是手工完成的。

YOUR SATISFACTION, OUR PRIORITY!
客户至上

OUR COMMITMENTS:
TASTE / CONVENIENCE / SUSTAINABILITY
我們的承諾: 味道/ 方便/ 可持續性

Since day-1, we have placed customer satisfaction as our prior concern. All the products we bring you have been tasted and selected by our teams, we introduce them only when judged good enough to meet your standards. Driven by this commitment, we demand our partners to create distinctive and memorable recipes, both simple and time-saving for you. Our partners must successfully combine know-how with large-scale production, tradition with innovation, quality with profitability.

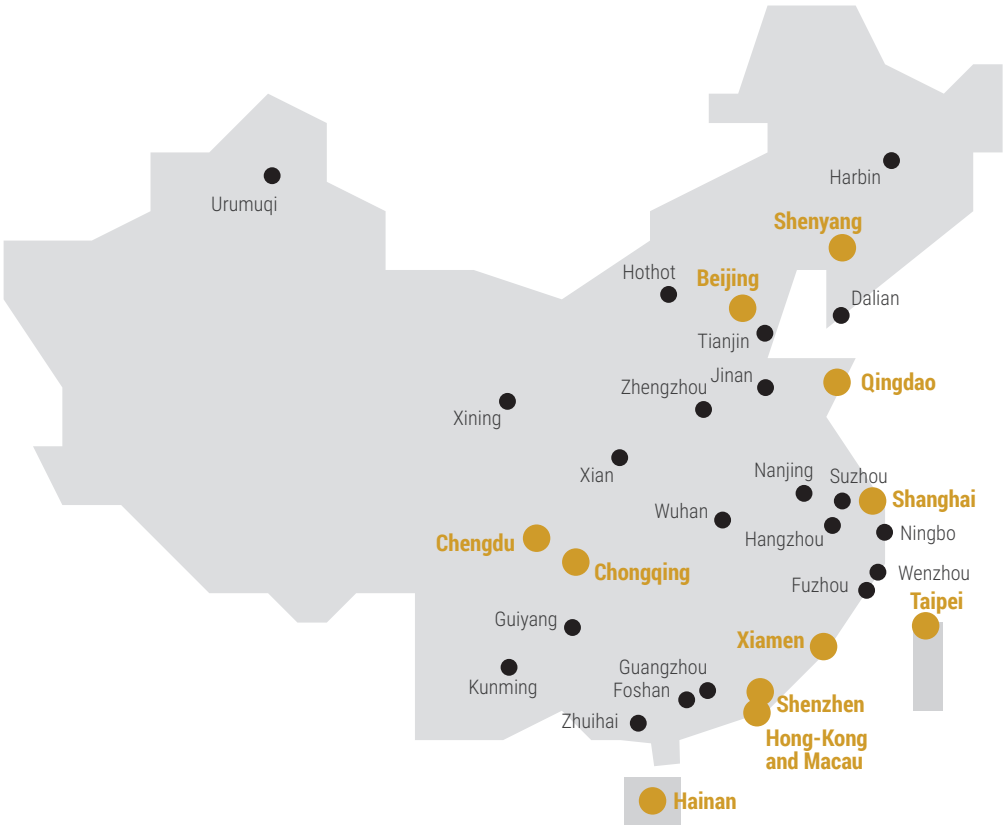
Our products are meant to facilitate the daily operation of your kitchen teams. We have built close and long-lasting relations with 5-star hotels, restaurants, leisure parks and air flight caterers. We know you count on us to choose and deliver you the products you would have chosen yourself.

Last but not least, we strive to be exemplary in our actions: to consumers, to employees and to the environment. Our corporate social responsibility policy has been built around transparency, food safety and minimal ecological impact.

從第一天起，我們就把客戶滿意度列於我們的首位。我們為您提供的所有產品都經由我們的團隊細心挑選。我們謹守承諾，我們要求合作夥伴創造獨特而難忘，既簡單又省時的食譜，並能夠成功結合專業技術與大規模生產，傳統與創新，品質與盈利。

我們與五星級酒店、餐廳、休憩公園和航空餐飲供應商建立了密切而長久的關係。此外，我們的企業社會責任政策建基於透明度，食品安全和最有限的生態影響。

11 YEARS SUPPORTING CHEFS ACROSS GREATER CHINA
11年來對大中華地區廚師的支持



LOCAL OFFICE
辦公室

OTHER DISTRIBUTED CITIES
其他城市

OUR EXPANSION
我們的發展

2019 - Shenyang
瀋陽市

2018 - Qingdao
青島
Xiamen
廈門

2017 - Chongqing
重慶
Taipei
台灣

2016 - Beijing
北京

2015 - Shanghai
上海

2014 - South China
中國南方

2010 - Macau
澳門

2008 - Hong Kong
香港

175 different bakery products in 2020
175種烘培產品

90 collaborators supporting you daily
90個合作夥伴支持你的生活日常

25 F&Breakfast events in 2019
2019年舉辦了15個F&Breakfast活動

15 to be hold in 2020
2020年將有15個活動

11 years of existence
11年的堅持

33 cities delivered in total
33個派遞城市

9 offices across Greater China
9個辦公室遍佈大中華區

SUMMARY

總結

8

VIENNESE PASTRIES
維也納酥點

20

BREADS
麵包

32

GLUTEN-FREE
不含麩質系列

34

SIDE DISHES
配菜

36

DESSERTS
甜品

42

FINGER FOOD
一口小吃

52

CULINARY AID
料理材料

VIENNESE PASTRIES
維也納酥點

Crafted in the spirit of traditional French pastry-baking, with slow, gentle and careful kneading process, the dough used in all our pastries rests for many hours. This long rising time allows yeast its necessary fermentation period and results in an authentic pastry range with naturally complex and rich flavors. Pre-proofed and egg-washed, straight from freezer to oven: a service product par excellence, quick and easy, guaranteeing freshness and flexibility.

以傳統的法式糕點烘焙精神精心製作、經過緩慢、溫和及細緻的揉捏過程後、所有的糕點麵團靜置數小時。這段時間使酵母充分發酵，並製成具有天然複雜和豐富口感的真正糕點系列。維也納酥點都預先經過發酵及塗抹蛋液。直接從雪藏櫃到焗爐即可：卓越的服務產品、方便快捷、保證了新鮮度和靈活性。

"Delivered pre-proved and egg-washed, just ready to bake, to your doorstep!"

"送貨上門，預先發酵及塗抹蛋液 "

CROISSANTS 牛角酥

30214

A.O.P. BUTTER CROISSANT
A.O.P. 牛角酥

Puff pastry dough, A.O.P butter from France.
酥皮麵糰、 法國純正優質 A.O.P. 牛油。

60 g | 70
30 min | 165/170°C | 16 min

37460

CREAMY CROISSANT
牛角酥60G

Puff pastry dough, pure fine butter with a touch of skimmed milk.
酥皮麵糰、純正優質牛油、低脂奶。

60 g | 70
30 min | 165/170°C | 16 min

32960

CROISSANT "ÉCLAT DU TERROIR"
牛角酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

50 g | 120
30 min | 165/170°C | 16 min

35203

"SMILE" CROISSANT "ÉCLAT DU TERROIR"
月亮型牛角酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

70 g | 70
30 min | 165°C | 16 min

30063

CROISSANT (NEED PROOFING)
牛角酥 (需要發酵)

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

70 g | 150
30 min | 180°C | 14/16 min

37459

COCOA AND HAZELNUT FILLING CROISSANT
朱古力榛子牛角酥70G

Pure fine butter, cocoa filling and topping.
純正牛油, 朱古力榛子夾心。

70 g | 56
30 min | 180°C | 14/16 min

35653

NEW

'SAVOUREUX' CROISSANT
大牛角酥80G

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

80 g | 60
30 min | 165/170°C
15-18 min

38185

SOURCE OF FIBRE

COUNTRY STYLE CROISSANT
農村風味牛角酥

Puff pastry dough, pure fine butter, wheat and malted barley flours, seeds mix (sunflower, millet, black cumin), wheat bran, seeds topping (white quinoa, brown and gold linen).
酥皮麵糰、純牛油、小麥和大麥麥芽麵粉、混合種子（葵花籽、小米和黑孜然）、小麥麩皮、外層種子配料（白藜麥、棕色和金色亞麻籽）

70 g | 70
30 min | 180°C | 14/16 min

SPECIALITY PASTRIES 維也納特色酥點

31001

PAIN AU CHOCOLAT
朱古力酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

75 g | 70
20 min | 165/170°C | 20 min

37461

CREAMY PAIN AU CHOCOLAT
朱古力酥 70G

Puff pastry dough, pure fine butter with a touch of skimmed milk.
酥皮麵糰、 純正優質牛油、低脂奶。

70 g | 76
30 min | 165/170°C | 16 min

32063

CUSTARD CREAM DANISH
吉士忌廉酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

90 g | 70
30 min | 165/170°C | 16/17 min

30234

A.O.P. BUTTER APPLE TURNOVER
蘋果貝殼酥

Puff pastry dough, A.O.P. butter from France.
酥皮麵糰、 純正優質A.O.P.牛油。

105 g | 50
25/30 min | 180/200°C | 20/25 min

36000

RAISIN SWIRL
提子漩渦酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

110 g | 60
25 min | 165°C | 18 min

32160

CINNAMON SWIRL
玉桂漩渦酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

100 g | 60
25 min | 165/170°C | 18/20 min

30308

CHOCOLATE TWIST
朱古力扭紋酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

90 g | 70
20 min | 165/170°C | 16 min

32155

CRANBERRY TWIST
紅莓扭紋酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

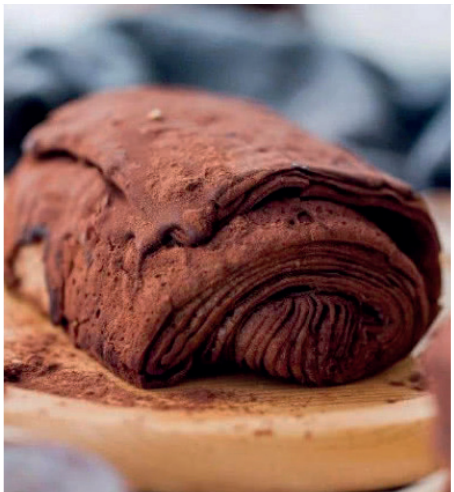
90 g | 70
20 min | 165°C | 16 min

34171

PRE-LAMINATED PUFF PASTRY DOUGH SHEETS
酥皮

Wheat flour, pure fine butter.
純正優質牛油

39 x 28 cm | 300 g | 36



MINI PASTRIES 迷你維也納酥點

32181

MINI CROISSANT
迷你牛角酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

25 g 225
20 min 165°C 10 min

32958

MINI PAIN AU CHOCOLAT
迷你朱古力卷

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

28 g 260
15 min 165°C 13 min

36815

MINI RASPBERRY ROLL
迷你紅桑子卷

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

35 g 150
20 min 170°C 13/14 min

39206

MINI DANISH DULCE DE LECHE
迷你焦糖牛奶酥

Puff pastry dough, pure fine butter, dulce de leche filling 24%, crepe dentelle crispy topping.
千層酥皮麵糰，純優質黃油，24%的牛奶焦糖醬餡料，以法式花邊煎餅脆作為裝飾。

35 g 150
30/45 min 165°C 14/15 min

32330

MINI DANISH CUSTARD CREAM
迷你吉士忌廉卷

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

40 g 180
20 min 165°C 12 min

32924

MINI APPLE TURNOVER
迷你蘋果貝殼酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油

40 g 255
25 min 180/200°C 18 min

MINI PASTRIES 迷你維也納酥點

♯ 36821

MINI PRALINE FINGER
迷你果仁條

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

35 g | 150
30 min | 170°C | 13/15 min

♯ 39205

NEW

MINI MUESLI BLUEBERRY FINGER
迷你燕麥藍莓條

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

35 g | 150
30 min | 170°C | 13/15 min

♯ 35999

MINI RAISIN SWIRL
迷你提子漩渦酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

30 g | 260
20 min | 165°C | 12 min

♯ 32157

MINI CINNAMON SWIRL
迷你玉桂漩渦酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

35 g | 260
20 min | 165/170°C | 12 min

♯ 37681

MINI WALNUT AND CARAMEL SWIRL
迷你焦糖核桃漩渦酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

40 g | 120
20 min | 170°C | 13/14 min

♯ 36732

MINI CHOCOLATE CRANBERRY SWIRL
迷你朱古力紅莓漩渦酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

40 g | 120
20 min | 170°C | 13/14 min

♯ 36733

MINI APPLE TART SWIRL
迷你蘋果漩渦酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

40 g | 120
20 min | 170°C | 13/14 min

MINI PASTRIES 迷你維也納酥點

31701

MINI CHOCOLATE TWIST
迷你朱古力扭紋酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

28 g 100
20 min 165/170°C 13 min

32156

MINI CRANBERRY TWIST
迷你紅莓扭紋酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

30 g 100
20 min 165°C 14 min

31104

MINI CHERRY LATTICE
迷你櫻桃酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

40 g 100
20 min 170/175°C 12/14 min

31103

MINI MANGO LATTICE
迷你芒果酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

40 g 100
20 min 170/175°C 12/14 min

31105

MINI STRAWBERRY LATTICE
迷你士多啤梨酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

40 g 100
20 min 170/175°C 12/14 min

31106

MINI APPLE TATIN LATTICE
迷你蘋果酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

40 g 100
20 min 170/175°C 12/14 min

32907

MINI DANISH CHOCO HAZELNUT
迷你榛子朱古力酥

Puff pastry dough, pure fine butter, chocolate and hazelnut creamy filling, natural vanilla flavor, crunchy hazelnut topping.
千層酥皮麵糰，純優質黃油，朱古力榛子奶油餡料，天然香草香精，以香脆榛仁作為裝飾。

35 g 150
30/45 min 165°C 13/15 min

MINI PASTRIES 迷你維也納酥點

38233

MINI CONFETTI LEMON CREAM CHEESE
迷你檸檬忌廉芝士酥

Puff pastry dough, pure fine butter, lemon jam.
酥皮麵糰、純正優質牛油、檸檬奶油。

30 g 150
20 min 165/170°C 13 min

36814

MINI TRIANGLE WITH VANILLA CUSTARD CREAM
迷你香草吉士忌廉三角酥

Puff pastry dough, pure fine butter.
酥皮麵糰、 純正優質牛油。

40 g 150
30 min 170°C 13/14 min

SAVOURIES 鹹點

37455

VEGE TARIAN

CHEESE CROISSANT
芝士牛角酥

Puff pastry dough, emmental cheese filling, crispy cheese topping.
酥皮麵糰、 安文達芝士、香脆芝士的外層。

90 g | 60
30 min | 165°C | 16 min

34401

HAM AND CHEESE LATTICE
火腿芝士酥

Puff pastry dough, ham, emmental and bechamel.
酥皮麵糰、 火腿、安文達芝士、白汁。

100 g | 70
45 min | 175°C | 16/18 min

33123

HAM AND CHEESE SWIRL
火腿芝士漩渦酥

Puff pastry dough, ham and emmental cheese.
酥皮麵糰、 火腿、安文達芝士。

120 g | 54
30 min | 165/170°C | 16/18 min

33140

PIZZA SWIRL
薄餅漩渦酥

Puff pastry dough, tomato , ham, cheese and mushrooms.
酥皮麵糰、 蕃茄、火腿、芝士、 蘑菇。

120 g | 54
30 min | 165/170°C | 17 min

52400

VEGE TARIAN

SPINACH FETA LATTICE
菠菜酥

Puff pastry dough, spinach bechamel with bell peppers, onions and feta cheese.
酥皮麵糰、 菠菜燈籠椒白汁、洋蔥和羊奶芝士。

110 g | 36
45 min | 170/180°C | 18/20 min

52401

LEEK PARMESAN LATTICE
韭蔥酥

Puff pastry dough, leek, parmesan and pepper bechamel filling.
酥皮麵糰、 韭蔥、巴馬臣芝士、白汁。

110 g | 36
45 min | 170/180°C | 18/20 min

52399

VEGE TARIAN

TOMATO OLIVE LATTICE
蕃茄橄欖酥

Puff pastry dough, tomato sauce and chopped olives, bell peppers and feta.
酥皮麵糰、 蕃茄醬、橄欖碎、燈籠椒和羊奶芝士。

110 g | 36
45 min | 170/180°C | 18/20 min

39156

TOMATO & GOAT CHEESE TARTI'S
蕃茄山羊芝士酥

Puff pastry dough, goat cheese and tomato filling cooked with basil, onions and garlics, linseed topping.
千層酥皮麵糰，山羊芝士和番茄餡料，用羅勒、洋蔥和大蒜調味，以亞麻籽作為裝飾。

85 g 70
35 min 165/170°C 16/17 min

VEGETARIAN

39158

CHICKEN CURRY TARTI'S
咖哩雞柳酥

Puff pastry dough, chicken fillet, roasted courgette, grated coconut and curry spices (turmeric, cumin, ginger, cardamon, pepper, garlic, fennel).
千層酥皮麵糰，雞柳、烤西葫蘆、椰蓉和咖哩香料（薑黃、孜然、生薑、豆蔻、胡椒、大蒜、茴香）。

85 g 70
35 min 165/170°C 16/17 min

38239

BIG PIZZA TWIST
薄餅扭紋酥

Puff pastry dough, tomatoes, emmental cheese, mushrooms and black olives, flaxseeds topping.
酥皮麵糰、 番茄 、 安文達芝士 、蘑菇 、 黑橄欖、亞麻籽配料。

90 g 70
35/40 min
165/170°C 16/17 min

VEGETARIAN

38238

BIG ONION CHEESE TWIST
洋蔥芝士扭紋酥

Puff pastry dough, onion, emmental cheese, black and white sesame seeds.
酥皮麵糰、洋蔥、安文達芝士 、 黑和白芝麻籽配料。

90 g 70
35/40 min
165/170°C 16/17 min

VEGETARIAN

38798

NEW

MINI CHEESE EXTRAVAGANT
迷你濃厚芝士酥

Puff pastry dough, emmental cheese filling, crunchy emmental topping.
千層酥皮麵糰，埃曼塔芝士餡料，以香脆埃曼塔芝士作為裝飾。

35 g | 180
20 min | 170°C | 13/14 min

38478

VEGETARIAN

MINI CHEESE SWIRL
迷你芝士漩渦酥

Puff pastry dough, emmental cheese filling.
酥皮麵糰、安文達芝士。

35 g | 225
20 min | 170°C | 13/14 min

38479

VEGETARIAN

MINI PIZZA SWIRL
迷你薄餅漩渦酥

Puff pastry dough, tomato , emmental cheese and mushrooms.
酥皮麵糰、 蕃茄 、 安文達芝士 、 蘑菇。

35 g | 225
20 min | 170°C | 13/14 min

BREADS
麵包

Our bread selection has been developed to fully answer the needs of hospitality professionals: from 5-star hotels to sandwich pop-up stores and coffee shops.

All of them are made using wheat flour from France, slowly kneaded and fermented over many hours\ to develop pronounced, natural flavors. We select only the most artisanal-alike breads, with regular open cuts on top, a creamy colored crumb and airy loaf. These well-proportioned shapes, with generous but not excessive sizes, are a sign of careful preparation and controlled proofing.

我們的麵包系列完全能夠滿足酒店專業人士的需求：從五星級酒店到三文治店和咖啡店。
所有麵包都是使用法國麵粉製成，慢慢揉捏及發酵數小時以形成突出的天然風味。我們只選擇最具手工技藝的麵包、麵包頂部都有常規切割，奶油色麵包屑和大孔。這些均勻的形狀、尺寸適中、是經精心準備和尺寸控制的。

"The partly-baked range requires only 15 to 20 minutes in oven!"

" 這款麵包系列只需要焗 15 至 20 分鐘 "

INDIVIDUAL BREADS 一人份麵包

31520

RUSTIC SQUARE ROLL
鄉村風味四方形法包

Wheat & rye flours.
小麥麵粉和裸麥麵粉。

40 g | 80
0-10 min | 220-230°C | 4-5 min

63300

MINI FRENCH ROLL
迷你法包

Wheat flour.
小麥麵粉。

35 g | 210
0-10 min | 220-230°C | 4-5 min

35130

TRADITIONAL ROLL
傳統法包

Wheat flour.
小麥麵粉。

55 g | 70
0-10 min | 220-230°C | 4-5 min

37453

SOURCE OF FIBRE

FIG ROLL
蕪花果卷

Wheat and rye flours, dried figs.
小麥麵粉、裸麥麵粉、蕪花果。

55 g | 75
0-10 min | 220-230°C | 4-5 min

31720

BASIL DRIED TOMATOES BREAD
羅勒香草蕃茄乾包

Wheat flour, tomato confit, extra virgin olive oil, basil.
小麥麵粉、蕃茄乾、特級初榨橄欖油和羅勒香草。

50 g | 45
0-10 min | 220-230°C | 4-5 min

31480

SOURCE OF FIBRE

DARK RYE BREAD
黑裸麥包

Wheat & rye flours.
小麥麵粉和裸麥麵粉。

45 g | 60
0-10 min | 220-230°C | 4-5 min

CHEF BAKER'S TIPS FOR YOUR **INDIVIDUAL BREAD ROLL BAKING**

To optimize bread roll baking, our BRIDOR Chef Bakers recommend you to:

- IN A CONVECTION OVEN, SET THE FAN SPEED TO THE MINIMUM
- SET UP HIGHEST HUMIDITY LEVEL DURING BAKING

Chef Bakers為您 **提供焗私家圓麵包Tips**

想要焗出最好的圓麵包？我們的BRIDOR Chef Bakers給您以下建議：

- 不要用對流式焗爐
- 焗麵包時設定最高濕度

INDIVIDUAL BREADS 一人份麵包

30895

SOURCE OF FIBRE

MINI BAGUETTE FINEDOR
尖頭幼長法包

Wheat flour.
小麥麵粉。

17 cm | 45 g | 50
0-10 min | 220-230°C | 4-5 min

31692

SOURCE OF FIBRE

EPI FINEDOR
工匠特色法包

Wheat flour.
小麥麵粉。

18 cm | 40 g | 40
0-10 min | 220-230°C | 4-5 min

30898

SOURCE OF FIBRE | NATURAL SOURDOUGH

CEREALS ROLL "CAMPAGNE"
多穀法包 (酸包)

Wheat Flour, wheat Sourdough and cereals (sesame, brown flax and malted wheat flakes).
小麥麵粉、小麥酸酵麵糰和穀物(芝麻、棕色亞麻籽和麥芽小麥片)。

10 cm | 45 g | 60
0-10 min | 220-230°C | 4-5 min

30897

SOURCE OF FIBRE

GREEN OLIVE TRIANGLE BREAD
青橄欖包

Wheat Flour, Green Olives and Extra Virgin Olive Oil.
小麥麵粉、青橄欖和特級初榨橄欖油。

45 g | 45
0-10 min | 220-230°C | 4-5 min

33994

SOURCE OF FIBRE | NATURAL SOURDOUGH

RYE BREAD
黑麥包

Rye Flour, Wheat Flour and Wheat Sourdough.
裸麥麵粉、小麥麵粉和小麥酸酵麵糰。

9.6 cm | 50 g | 50
0-10 min | 220-230°C | 4-5 min

31823

SOURCE OF FIBRE

MINI BAGUETTE WITH BLACK OLIVES FINEDOR
黑橄欖長法包

Wheat Flour, Black Olives and Durum-Wheat Semolina.
小麥麵粉、黑橄欖和杜蘭小麥。

19 cm | 50 g | 50
0-10 min | 220-230°C | 4-5 min

30421

SHORT FLUTE
幼長法包

Wheat flour.
小麥麵粉。

16 cm | 45 g | 50
0-10 min | 220-230°C | 4-5 min

100% FULLY BAKED BREADS 100% 全烘焙麵包

33574

BRIDOR

100% FULLY BAKED BREAD

SOURCE OF FIBRE

SMALL ROLL «PAVÉ»
法式方形小麵包

Wheat flour.
小麥麵粉。

30 g 200
1 hr

60ROBR

BRIDOR

100% FULLY BAKED BREAD

BRIOCHE ROLL
布莉歐奶油麵包

Wheat Flour, egg, milk, butter.
小麥麵粉、雞蛋、牛奶、牛油。

25 g 192
205°C 2/3 min

34250

BRIDOR

100% FULLY BAKED BREAD

PLAIN SOFT STICK
法式麵包條

Wheat flour.
小麥麵粉。

16 cm 40 g 150
30 min 180°C 2/3 min

34253

BRIDOR

100% FULLY BAKED BREAD

SOURCE OF FIBRE

BLACK OLIVES SOFT STICK
黑橄欖法式麵包條

Wheat flour, black olive, thym.
小麥麵粉、黑橄欖和百里香。

16 cm 45 g 150
30 min 180°C 2/3 min

52566

BRIDOR

100% FULLY BAKED BREAD

SLICED BURGER BUN
漢堡軟包

Wheat Flour, sunflower Oil.
小麥麵粉、葵花籽油。

10 cm 70 g 48
30 min 180°C 2/3 min

36110

BRIDOR

100% FULLY BAKED BREAD

BRIOCHE SOFT BREAD
維也納布里歐軟包

Wheat flour.
小麥麵粉。

23 cm 130 g 44
45 min

100% FULLY BAKED BREADS 100% 全烘焙麵包

37393

BRIDOR

SNACKING D'OR 2018

100% FULLY BAKED BREAD

SOURCE OF FIBRE

B'BREAK 2 OLIVES AND ROSEMARY
B'BREAK橄欖迷迭香麵包條 (青、黑橄欖)

Green and black olives, olive oil.
青橄欖、黑橄欖和橄欖油。

20 cm | 70 g | 40
45 min | 180°C | 2 min

37394

BRIDOR

SNACKING D'OR 2018

100% FULLY BAKED BREAD

B'BREAK CHORIZO
B'BREAK西班牙香腸麵包條

Beech-wood smoke chorizo, olive oil, paprika.
西班牙香腸、橄欖油和紅辣椒粉。

20 cm | 70 g | 40
45 min | 180°C | 2 min

38225

BRIDOR

100% FULLY BAKED BREAD

SOURCE OF FIBRE

B'BREAK MARINATED TOMATOES AND ROSEMARY
B'BREAK迷迭香蕃茄麵包條

Marinated tomatoes, dried tomatoes and tomato purée.
醃漬蕃茄、蕃茄乾、蕃茄蓉。

20 cm | 70 g | 40
45 min | 180°C | 2 min

SANDWICH BREADS 三文治麵包

36417

SO MOELLEUX PLAIN
原味軟包

Wheat flour.
小麥麵粉。

18 cm | 100 g | 64
30 min | 180/200°C | 3/5 min

36415

SO MOELLEUX SUNDRIED TOMATO
蕃茄軟包

Wheat flour, sundried tomato and tomato puree.
小麥麵粉、蕃茄蓉乾和蕃茄蓉茄醬。

18 cm | 100 g | 64
30 min | 180/200°C | 3/5 min

36414

SO MOELLEUX MULTIGRAINS
多穀軟包

Wheat flour, sunflower, poppy, millet, sesame, golden and brown flax seeds.
小麥麵粉，葵花籽、罌粟籽，罌粟，小米，芝麻，金黃亞麻籽，棕色亞麻籽。

18 cm | 100 g | 64
30 min | 180/200°C | 3/5 min

36425

SO MOELLEUX PESTO
香草軟包

Wheat flour with basil (Without aroma).
小麥麵粉和羅勒香草。

18 cm | 100 g | 64
30 min | 180/200°C | 3/5 min

36421

SO MOELLEUX 2 OLIVES & THYME
青橄欖、黑橄欖及百里香軟包

Wheat flour, green olive, black olive and thyme.
小麥麵粉、青橄欖、黑橄欖和百里香。

18 cm | 100 g | 64
30 min | 180°C | 3/5 min

37147

PLAIN CIABATTA BREAD WITH OLIVE OIL
意大利包

Wheat flour and extra virgin olive oil (2%).
小麥麵粉和特級初榨橄欖油(2%)。

21 cm | 140 g | 50
210°C | 10 min

33432

BASIL AND DRIED TOMATO CIABATTA BREAD
羅勒香草蕃茄乾意大利包

Wheat flour, tomato confit and basil.
小麥麵粉、蕃茄乾和羅勒香草。

18 cm | 140 g | 25
210°C | 10/12 min

31612

GREEN OLIVE CIABATTA BREAD
青橄欖意大利包

Wheat flour, green olives, extra virgin olive oil.
小麥麵粉、青橄欖和特級初榨橄欖油。

18 cm | 140 g | 30
210°C | 10/12 min

SANDWICH BREADS 三文治麵包

31610

SOURCE OF FIBRE

BAGUETTINE SANDWICH
法式三文治包

Wheat flour.
小麥麵粉。

26 cm | 140 g | 25
10 min | 210°C | 12/14 min

31611

SOURCE OF FIBRE | NATURAL SOURDOUGH

BAGUETTINE SANDWICH CEREALES
穀類法式三文治包

Wheat flour, wheat sourdough and seeds (brown linen and malted wheat flakes).
小麥麵粉、小麥酸酵麵糰和種籽(棕色亞麻和 麥芽小麥片)。

26 cm | 140 g | 28
10 min | 210°C | 12/14 min

35021

SOURCE OF FIBRE

POPPY SEEDS BAGUETTINE SANDWICH
罌粟籽法式三文治包

Wheat flour and poppy seeds topping.
小麥麵粉和罌粟籽。

26 cm | 140 g | 50
10 min | 180°C | 10 min

38288

SOURCE OF FIBRE | NATURAL SOURDOUGH

RYE & CEREALS HALF-BAGUETTE
黑麥穀類法式三文治包

Wheat sourdough, rye flour, malted barley flour and malted wheat flour.
小麥酸酵麵糰、裸麥麵粉、大麥麥芽麵粉、小麥麥芽粉。

25 cm | 120 g | 50
10 min | 190°C | 10/12 min

BAGUETTES 法包

38186

LUTECINE BAGUETTE
傳統法包

Wheat sourdough, wheat flour and durum wheat flour.
小麥酸酵麵糰、小麥麵粉、杜蘭小麥粉。

40 x 7.5 cm | 280 g | 22
30 min | 190/200°C
10/12 minNew

34790

THE FRENCH BAGUETTE
法國長法包

Wheat flour.
小麥麵粉。

45 cm | 280 g | 25
30 min | 190/200°C
10/12 min

33362

THE PARISIAN BAGUETTE
巴黎長法包

Wheat flour, wheat sourdough.
小麥麵粉和小麥酸酵麵糰。

50 cm | 280 g | 25
30 min | 190/200°C
10/12 min

34792

THE COUNTRYSIDE BAGUETTE
黑麥傳統法包

Wheat flour and rye flour.
小麥麵粉和裸麥麵粉。

50 cm | 280 g | 25
30 min | 180°C
10 min

37450

PARISIAN BREAD
巴黎大麵包

Wheat flour.
小麥麵粉。

55 cm | 400 g | 14
10 min | 190/200°C | 16/18 min

NATURAL SOURDOUGH

LEARN MORE ABOUT SOURDOUGH ON P. 31
解更多有關小麥酸酵麵糰 P. 31

35262

TWISTED BREAD
扭紋麵包條

Wheat flour and wheat sourdough.
小麥麵粉和小麥酸酵麵糰。

45 cm | 500 g | 10
30 min | 180°C
15 min

FREDERIC LALOS

MOF BAKER AWARD - 1997 • 法國工藝獎 - 1997

Frederic Lalos is a master baker with true passion for his work – a real artist. He received the French Craftmanship Award (also called MOF for Meilleur Ouvrier de France), aged 26 only.

His staying power and constant search for perfection led him to work in several great establishments, from Lenôtre to the Hotel Matignon (Official Residence of the French Prime Minister). In his search for excellence, this inimitable craftman has been able to bring a sense of nobility back to French Baking, notably in making traditional loaves fashionable once again. The new range of loaves from Bridor in the "Frederic Lalos – Paris" range, is generous and made for sharing.Their shapes might be rustic and remind us of the breads of old, but their flavour is resolutely modern and mild with a slightly sweet taste.

Frederic Lalos 是一個對工作充滿熱誠和醉心傳統麵包工藝的麵包師 – 一個真正的藝術家。他的作品力臻完美，在只有26歲時就取得了法國工藝獎。他的毅力與不斷追求完美的態度使他能在多間大機構工作，從Lenôtre到Hotel Matignon。由於他追求卓越的態度，這獨特的工匠已經能夠把高貴的感覺帶回到法國烘焙 行業，特別是令傳統麵包製作再次變得時尚。他從Bridor麵包的新系列「Frederic Lalos – Paris」，分享其精心的製作。麵包的形狀是樸實簡單的，但這正正提醒我們麵包的古老傳統，不過它們的味道卻是時尚、細緻和略帶甜味的。

NATURAL SOURDOUGH
LEARN MORE ABOUT SOURDOUGH ON P. 31
解更多有關小麥酸酵麵糰 P. 31

BIG BREADS 大麵包

34503

SOURCE OF FIBRE

MUESLI BREAD
麥片麵包

Wheat and rye flour, oat flakes, honey, dry fruit: cranberries, apricots, minced nuts, flaked almonds topping.
小麥麵粉、裸麥麵粉、燕麥片、蜂蜜、杏仁片和乾果(小紅莓、杏脯和杏仁碎)。

280 g | 26
30 min | 180°C | 15 min

38148

SOURCE OF FIBRE | NATURAL SOURDOUGH

MULTIGRAIN LOAF
多穀枕頭法包

Wheat sourdough, wheat flour, sesame seeds.
小麥酸酵麵糰、小麥麵粉、芝麻籽配料。

280 g | 28
10 min | 190/200°C | 17 min

34230

SOURCE OF FIBRE

BREAD WITH FIGS
蕪花果麵包

Wheat and rye flour and dry figs.
小麥麵粉、裸麥麵粉和蕪花果乾。

330 g | 26
30 min | 190/200°C | 15/20 min

34233

SOURCE OF FIBRE | NATURAL SOURDOUGH

WHOLE WHEAT BREAD
全麥麵包

Wheat flour, sourdough flour.
小麥麵粉 、 小麥酸酵麵糰。

330 g | 26
30 min | 200°C | 15/20 min

34110

SOURCE OF FIBRE

RYE AND LEMON BREAD
黑麥和檸檬麵包

Wheat & rye flours, candied lemon and lemon peel.
小麥麵粉、裸麥麵粉、檸檬脯和檸檬皮。

330 g | 26
30 min | 190/210°C | 30 min

38226

SOURCE OF FIBRE

NORDIC BREAD
北歐黑麥麵包

Buckwheat, rye, malted wheat and malted barley flours, 6-seed mix (sunflower seeds, poppy seeds, millet, white sesame, yellow flax, brown flax).
蕎麥、裸麥麵粉、小麥麵粉和大麥麥芽麵粉、6種混合籽（葵花籽、罌粟籽、小米、白芝麻、黃亞麻和棕色亞麻籽）。

20 x 9 cm | 330 g | 26
30 min | 190/200°C | 15/20 min

©LesMitrons.fr

For non-France natives, or non-hospitality-professionals, the initials MOF may not ring a bell, but those three letters hold an incredible amount of significance. Being a "Meilleur Ouvrier de France" is a very prestigious title indeed. The title is taken so seriously that sporting such a collar fraudulently is a crime punishable by jail-time.

The MOF competition is a fierce one, requiring many months, sometimes years, of intense preparation. It aims to evaluate the dexterity, knowledge of modern and traditional techniques, know-how and creativity of candidates. The MOF title carries an important historical legacy and recognizes work approaching perfection.

對於非法國本地人或非酒店專業人士來說， MOF聽起來可能不太熟悉，但這三個字母有著重要的意義。 成為Meilleur Ouvrier de France 確實是一個非常有聲望的稱號。 這個稱號被認真的對待，以至於任何有關此稱號的欺詐行為都會受到監禁懲罰 。 參加MOF的比賽非常激烈，需要數月甚至數年的緊張準備。 比賽的目的是評估候選人對傳統與當代技藝的理解，運用以及創新。 MOF稱號具有重要的歷史性，並屬於對接近完美的一種承認。

32993

BUCKWHEAT FLOUR BREAD
蕎麥包

Wheat flour, buckwheat sourdough.
小麥麵粉和蕎麥酸麵團。

450 g | 16
30 min | 180/190°C | 15/18 min

32992

CEREALS BREAD
石磨小麥包

Wheat flour, wheat sourdough, seeds and cereals: sunflower seeds, sesame, malt flour, yellow and brown flax
小麥麵粉、小麥酸酵麵糰、種籽和穀物:葵花籽、芝麻、麥芽粉、黃色和棕色亞麻籽。

18 cm | 450 g | 16
30 min | 190°C | 15/18 min

34234

BREAD WITH NUTS
堅果麵包

Wheat & rye flours, wheat sourdough, nuts.
小麥麵粉、裸麥麵粉、小麥酸酵麵糰和堅果。

400 g | 25
30 min | 190/200°C | 15/20 min

33365

BATARD BREAD
酸酵法包

Wheat flour, wheat sourdough.
小麥麵粉、小麥酸酵麵糰。

31 cm | 540 g | 14
30 min | 190/200°C | 20/25 min

34672

BIG PARISIAN BREAD
大巴黎長麵包

Wheat flour, wheat sourdough.
小麥麵粉、小麥酸酵麵糰。

1100 g | 8
40 min | 180°C | 15 min

34673

BIG POCHON BREAD
大蕎麥長麵包

Wheat flour, wheat and buckwheat sourdough.
小麥麵粉、小麥酸酵麵糰和蕎麥酸麵團。

1100 g | 8
40 min | 180°C | 15 min

34674

BIG CEREALS BREAD
大穀物長麵包

Wheat flour, wheat sourdough, seeds and cereals: sunflower, sesame, malt flour, yellow and brown flax
小麥麵粉、小麥酸酵麵糰、種籽和穀物:向日葵、葵花籽、麥芽粉、黃色和棕色亞麻籽。

1100 g | 8
40 min | 180°C | 15 min

UNDERSTANDING THE SPECIFICITIES OF SOURDOUGH

認識小麥酸酵麵糰的特別之處

Delicate know-how resulting from a natural chemical process, sourdough bread brings a natural acidity developed through long-fermentation process but also more aromatic flavors. Created by a rigorous combination and resting time of fermented fruit juice and wheat flour, the levain gets enriched along years. Bakers incorporate this initial mix into their bread dough, but while most of it will be shaped and baked, a small part will be kept unbaked instead for future levain, after further rest.

Months after months, bakers thus keep, enrich and improve the saved portion of fermented grains from one batch to the next, each time adjusting its acidity balance incorporating some more fermented juice or wheat, to pursue this initial chemical reaction.

Enabling to bake bread without any industrial yeast, this sourdough levain will demand longer resting time for the bread dough to swell up – in a process taking up to 36 hours –, thus gaining a distinctive and yet aromatic acidity but also more contrasted texture between the loaf and the crust.

熟練的工藝都離不開天然的化學反應過程，小麥酸酵麵糰除了帶有經過長時間發酵而特有的酸味外，還有更加濃郁的芳香。 這種發酵過程對發酵果汁和小麥粉的調配及醒發時間有著嚴格的要求，並且味道會隨著時間而變得更加豐富。 實際上，麵包師會把這種最原始的組合添進他們的麵團中，但在烤焗之前會把一小部分留下來，以後繼續使用。
經歷了數月後，麵包師如此反復，把保留下來的酵種用到一批又一批的麵團裡，每次都透過加入一些發酵果汁或是小麥來調整和平衡它的酸度，力求保持這種最原始的化學反應。
為了避免添加任何工業酵母，這種小麥酸酵麵糰的發酵需要更長的時間，這樣做是為了讓麵團可以更加膨脹，每次需要持續36小時左右。 這也就是為何酸麵包的味道會如此濃郁，口感會如此獨特。

GLUTEN-FREE
不含麩質系列

Gluten is a protein present in some cereals such as wheat, barley, rye and oat. Present in most of flour-based products (bread, biscuits, cakes, pasta, etc) it represents a growing challenge for many chefs.

Wheat flour consists in a key binding agent for most of baking recipes and clients will still expect textured and flavorful recipes.

As a natural alternative, our partner Bridor has imagined a flour mix made with millet and millet buckwheat to develop a specific range of gluten-free products. A convenient and time-saving solution to meet this occasional and yet growing demand from gluten-sensitive clients who always appreciate and remember the extra effort.

麩質是一種蛋白質，可以在一些穀物裡找到，如小麥，大麥，裸麥和燕麥，也可以在麵粉製作的產品中找到，如麵包，餅乾，蛋糕，麵條等）所以對大廚來說，開發美味且高品質的無麩質產品是一個巨大的挑戰。 小麥麵粉是大部分烘焙食譜的關鍵，客戶仍然期待著質感和美味的食譜。
我們的合作夥伴Bridor用小米和小米蕎麥粉製作麵粉，以開發一系列的無麩質產品。一種方便且省時的解決方案，可滿足對麩質過敏的客戶不斷增長的需求。

35433

GLUTEN FREE

GLUTEN-FREE PLAIN ROLL
原味卷

Rice flour, brown rice flour, millet flour, buckwheat.
米粉、糙米粉、小米粉、蕎麥。

45 g 50

Frozen: 1 min at 500W
Defrosted: 30 sec at 500W

Frozen: 10 min at 160°C
Defrosted: 6 min at 160°C

Bake in individual plastic bag.

35432

GLUTEN FREE

GLUTEN-FREE SEED ROLL
種籽卷

Brown rice flour and buckwheat.
糙米粉、小米粉、蕎麥。

45 g 50

Frozen: 1 min at 500W
Defrosted: 30 sec at 500W

Frozen: 10 min at 160°C
Defrosted: 6 min at 160°C

Bake in individual plastic bag.

35430

GLUTEN FREE

GLUTEN-FREE MADELEINE
瑪德琳蛋糕

Brown rice flour, millet flour, buckwheat.
糙米粉、小米麵粉和蕎麥。

30 g 50

Frozen: 1 min at 500W
Defrosted: 20 sec at 500W

Frozen: 8 min at 160°C
Defrosted: 4/5 min at 160°C

Bake in individual plastic bag.

35431

GLUTEN FREE

GLUTEN-FREE SWEET SMALL BRIOCHE
純黃油奶油布里歐麵包

Rice flour, millet flour, buckwheat.
米粉、小米粉、蕎麥。

50 g 50

Frozen: 1 min at 500W
Defrosted: 40 sec at 500W

Frozen: 10 min at 160°C
Defrosted: 6 min at 160°C

Bake in individual plastic bag.

SIDE DISHES
配菜

Fully dedicated to support your bakery and pastry needs, we have also been seduced by one of our partners' side dishes options.

With a wide range of varieties, your potatoes must be chosen wisely, based on their taste, texture, stability at cooking or starch index. Committed not to use additive, preservative, artificial color, flavor or palm oil, the chefs behind those recipes have chosen instead to play with potato natural properties.

Lastly, most of recipes can be highly time consuming for the sole peeling and cutting. Therefore we suggest you here ready-to-cook and pre-seasoned recipes to gain in reactivity without ever compromise on quality!

我們除了致力為客人提供美味的麵包和糕點外、我們還搜羅了薯類配菜、滿足不同客人的需要、使菜式更加豐富。
馬鈴薯的品種繁多，所以我們會以馬鈴薯的味道、口感、烹飪時的穩定性和澱粉指數細心挑選最優質的品種來烹調、而且我們的薯類配菜不含添加劑、防腐劑、人工色素、味精和棕櫚油。我們的廚師團隊所烹調的薯類配菜，全都具備有馬鈴薯的天然特性 – 口感豐富、味道香濃、質地幼滑、令您的菜式更完美。
我們明白烹調薯類菜式由去皮、切割等的工序都需要花很多的時間、所以我們為您提供的薯類配菜都是預先烹調、只須加熱、而且無須調味、美味的菜式即可送呈上、既方便又省時。

FINE CUT POTATO RECIPE 細切馬鈴薯食譜

813701 Traiteur de Paris
000441 NEW CODE 2020

POTATO GRATIN
焗芝士忌廉千層薯

Potatoes, cream, mozzarella, salt and garlic.
馬鈴薯、忌廉、馬蘇里拉芝士、鹽和蒜。

7 cm 120 g 40
Frozen: 24 min at 180°C
Frozen: 2 min 40 sec at 700W

820301 Traiteur de Paris
000453 NEW CODE 2020

MINI POTATO GRATIN
迷你焗芝士忌廉千層薯

Grenaille potatoes (charmeuse variety), milk, cream, emmental cheese and garlic.
小馬鈴薯、牛奶、忌廉、安文達芝士和香蒜。

6 cm 45 g 24
Frozen: 20 min at 180°C
Frozen: 2 min at 700W

800101 Traiteur de Paris
000425 NEW CODE 2020

MUSHROOM FLAN
法式烤蘑菇批

Button mushrom, chive and flan mix.
蘑菇、蔥、雞蛋和牛奶。

6 cm 70 g 20
150°C 22 min

NO ADDITIVES, NO PRESERVATIVES, NO ARTIFICIAL COLORING OR FLAVORING, NO PALM OIL.

不含人造香料，不含防腐劑，不含添加劑，不含人造色素，不含棕櫚油。

DESSERTS
甜品

Traiteur de Paris chefs have been trained with some of the most famous professionals. Their team consists of culinary professionals who all bring their everyday rigor and demand in production employees training.

Some of the greatest names of French gastronomy have forged the reputation of Traiteur de Paris kitchen teams, such as Alain Passard, 3 Michelin-starred Chef in Paris. The aspiration of Traiteur de Paris is to enable worldwide clients to enjoy the best Chefs creations, calling upon cutting-edge freezing technology, to preserve the excellent quality of their products. As part of this quality commitment, Traiteur de Paris is highly demanding on the ingredients selection, always favoring regional options when possible.

Traiteur de Paris 的大廚已經接受過最著名的專業人士的培訓。他們的烹飪專業團隊每天都會為生產員工提供嚴格的培訓。

法國美食界最享有盛譽的名字已經塑造了Traiteur de Paris廚房團隊的美譽、比如巴黎米芝蓮三星主廚Alain Passard。Traiteur de Paris的願望是讓全球客戶享受到最好的廚師創作、採用尖端的冷凍技術、以保持其產品的卓越品質。作為品質承諾的一部分、Traiteur de Paris對配料選擇的要求非常高、盡可能選用本地優質食材。

INDIVIDUAL DESSERTS (COLD) 一人份甜品 (冷)

314301 Traiteur de Paris
000207 NEW CODE 2020

OPERA
歌劇院蛋糕

Coffee soaked Joconde biscuit, coffee buttercream, 57% cocoa and 72% cocoa chocolate ganache and chocolate icing.
咖啡浸泡Joconde餅乾、咖啡奶油、57%可可和72%可可朱古力甘納許醬及朱古力糖霜。

11 x 2.8 x 2.4 cm | 65 g
16 | 3 hrs | 4°C

319901 Traiteur de Paris
000210 NEW CODE 2020

CHOCOLATE SLICE
朱古力脆脆蛋糕

Chocolate Joconde biscuit, 58% cocoa chocolate crunch, chocolate cream, 71% cocoa chocolate mousse and chocolate icing.
朱古力Joconde餅乾、58%可可朱古力脆脆、朱古力忌廉、71%可可朱古力慕斯及朱古力糖霜。

11 x 2.8 x 2.4 cm | 65 g
16 | 3 hrs | 4°C

342301 Traiteur de Paris
004278 NEW CODE 2020

CHEESECAKE
芝士蛋糕

Cinnamon crumble base, cream cheese, cream, sugar, eggs and lemon.
肉桂餅底、奶油芝士、忌廉、糖、雞蛋和檸檬。

7 cm | 85 g | 20
4 hrs | 4°C

339701 Traiteur de Paris
000269 NEW CODE 2020

CARAMEL DELIGHT
焦糖流心糕點

Caramel crumble base, creamy caramel, caramel mousse and caramel sprinkles.
焦糖脆餅底、香滑軟焦糖、焦糖慕斯、配上焦糖碎裝飾。

7 cm | 90 g | 16
4 hrs | 4°C

301901 Traiteur de Paris
000198 NEW CODE 2020

SABLE GIANDUJA
朱古力榛子酥餅

Crumble base, gianduja chocolate cream, mixed dried fruits and nuts crumble.
脆脆餅底、榛子朱古力醬忌廉、配上雜乾果及果仁碎脆脆裝飾。

7 cm | 90 g | 16
3 hrs | 4°C

302301 Traiteur de Paris
000199 NEW CODE 2020

CRISPY CHOCOLATE & CARAMEL
焦糖朱古力脆脆三重奏

Chocolate crumble base, 72% cocoa chocolate mousse, creamy caramel and chocolate piece.
朱古力脆餅底、72% 可可朱古力慕斯、香滑軟焦糖、配上朱古力片裝飾。

6 cm | 90 g | 16
4 hrs | 4°C

INDIVIDUAL DESSERTS (COLD) 一人份甜品 (冷)

336501 Traiteur de Paris
000253 NEW CODE 2020

CAPPUCCINO
泡沫咖啡慕斯蛋糕

Chocolate crumble base, coffee cream, milk mousse and cocoa powder.
朱古力金寶餅底、咖啡忌廉、牛奶慕斯和朱古力粉。

6 cm | 95 g | 16
4 hrs | 4°C

314001 Traiteur de Paris
000206 NEW CODE 2020

LEMON MERINGUE PIE
檸檬蛋白批

Italian meringue, lemon cream, mix of flaked almonds, orange-lemon zest and crumble biscuit base.
意式蛋白、檸檬奶油、杏仁碎、橙和 檸檬皮及金餅底。

7 cm | 90 g | 16
3 hrs | 4°C

332501 Traiteur de Paris
000235 NEW CODE 2020

PANNA COTTA AND MANGO DELIGHT
芒果奶凍

Coconut crumble base, coconut panna cotta, mango and passion fruit jelly and grated coconut.
椰子餅底、奶凍、芒果和百香果果凍，裝飾:芒果和椰絲。

7 cm | 90 g | 16
4 hrs | 4°C

338001 Traiteur de Paris
000263 NEW CODE 2020

RASPBERRY AND STRAWBERRY TIRAMISU
紅桑子士多啤梨提拉米蘇

Strawberry and raspberry soaked biscuit, mascarpone mousse, strawberry, raspberry jelly and white chocolate piece.
士多啤梨和紅桑子浸泡餅底、馬斯卡慕斯、士多啤梨和紅桑子果凍、裝飾：紅桑子切片， 白朱古力片。

7 cm | 80 g | 16
3 hrs | 4°C

INDIVIDUAL DESSERTS (WARM) 一人份甜品 (暖)

220601 Traiteur de Paris
000190 NEW CODE 2020

PANCAKE
班戟

Egg, milk, cream cheese and flour.
牛奶、 忌廉芝士和麵粉、雞蛋。

9 cm 25 g 80
15 sec. at 800W

726001 Traiteur de Paris
000419 NEW CODE 2020

CHOCOLATE FONDANT
朱古力心太軟

60% cocoa chocolate, egg, sugar, butter and oil, cocoa powder and milk.
60%可可, 朱古力粉、牛油、植物油、可可、朱古力和牛奶。

7 cm 100 g 20
Frozen: 40 sec at 750W
Frozen: 16 min at 180°C

343701 Traiteur de Paris
004298 NEW CODE 2020

APPLE TATIN TART
蘋果反烤撻

Shortcrust pastry, caramelised apples and caramel.
曲奇酥餅、焦糖蘋果。

9 cm 120 g 24
150°C 15/20 min
1 min at 1000W

DESSERTS TO SHARE 共享甜品

340302 Traiteur de Paris
000274 NEW CODE 2020

PRE-CUT RED BERRY CHEESECAKE
雜莓芝士蛋糕切餅

Crumble base, cheesecake mix, red berry compote (strawberries, raspberries, blackberries and redcurrants).
脆餅乾底、芝士蛋糕、配上雜莓蜜餞果醬(士多啤梨、紅桑子、黑莓和紅加侖子）。

x12 23 cm 1.26 kg
1 6 hrs 4°C

340402 Traiteur de Paris
000275 NEW CODE 2020

PRE-CUT MANGO & COCONUT CAKE
芒果奶凍切餅

Coconut crumble base, coconut blancmange, mango and passionfruit compote, coconut shreds.
酥餅底、椰子奶凍、芒果和熱情果醬、椰子碎裝飾。

x12 23 cm 1.3 kg
1 6 hrs 4°C

340502 Traiteur de Paris
000276 NEW CODE 2020

PRE-CUT LEMON MERINGUE
檸檬蛋白切餅

Crumble base, citrus cream mix infused with Sicilian lemon juice and light frothy Italian meringue.
牛油酥餅底、柑橘忌廉混入西西利檸檬汁及配上輕盈泡沫意大利蛋白餅。

x12 23 cm 1.2 kg
1 6 hrs 4°C

340602 Traiteur de Paris
000277 NEW CODE 2020

PRE-CUT CAPPUCCINO DESSERT
泡沫咖啡慕斯蛋糕切餅

Chocolate crumble base, robusta coffee cream, milk mousse and cocoa powder.
朱古力酥餅底、咖啡忌廉、牛奶慕斯和可可粉裝飾。

x12 23 cm 1.27 kg
1 6 hrs 4°C

340702 Traiteur de Paris
000278 NEW CODE 2020

PRE-CUT HAZELNUT & CHOCOLATE CAKE
朱古力榛子酥切餅

Crumble base, Gianduja mousse, chocolate topping, nuts sparkle (almonds, hazelnuts, candied orange pieces and pistachios).
脆脆酥餅、甘納許醬慕斯、面層配上朱古力及果仁碎 (杏仁、榛子、糖漬橙片和開心果）。

x12 23 cm 1.2 kg
1 6 hrs 4°C

FINGER FOOD
一口小吃

Over the years, Traiteur De Paris has acquired a new reputation in the world of gastronomy and have developed expert skills in this field. Traiteur De Paris know-how to market the creations and make it available to a wider market, mainly as frozen products: the most natural way of preserving the quality of products. Traiteur de Paris promotes the Art of Living à la "Française" with a touch of elegance, through a wide range of products including: finger foods, starters, part cooked vegetables, desserts and culinary aids available to Chefs worldwide. They employ over 350 people. Every day the cooks, patissiers and their assistants create new recipes in the great French tradition. Their great creations offer a base for creativity and can be used as inspiration for many recipes. As a result, Traiteur de Paris will be facilitating your job – as well as allowing you to add your personal touch to each of your dishes.

多年來，Traiteur De Paris 美點在世界各國已取得良好的聲譽、並已在飲食界發展得十分成 熟。Traiteur De Paris 明白市場的需求和對創意新穎的追求、以不斷創新的精神、將其優越的產品提供給廣泛市場。他們主要提供冷凍產品、因為這是 保持產品質量最好、最自然的方法。Traiteur De Paris 推崇法式生活藝術與優雅。他們提供廣泛美點給世界各地的廚師、包括各種食品、頭盤、部分煮熟的蔬菜、甜點等等。他們員工超過 350人。專業的廚師、甜點師及助理廚師每天也為大眾創作不同新式的法國傳統美點。Traiteur De Paris 精心創作的食品、可以協助廚師、引領出無限的烹調靈感。

144201 Traiteur de Paris

000035 NEW CODE 2020

PRESTIGE CANAPÉS
豪華法式小糕點

ASSORTED SAVORY CANAPÉS
雜錦開胃小食

1. Black breads, pepper tapenade, involtini and chives
   香蔥胡椒醬肉捲配黑麵包
2. Club Sandwich
   公司三明治
3. Cakes with olives, goat cheese cream and marinated tomato
   羊忌廉芝士和醃蕃茄配橄欖小餅
4. Plain bread, apple jelly and Comte cheese
   麵包配蘋果啫喱和法國芝士
5. Gingerbread blinis with Roquefort cream and pear and pistachio powder
   羊芝士胡椒奶油配薑味鬆餅開心果粉
6. Swedish breads with crab, citrus cream and dill
   蟹肉、柑橘忌廉和蒔蘿配瑞典麵包
7. Polenta slices, salmon rillette, chive cream mousse, smoked salmon
   韭菜忌廉玉米配三文慕斯
8. Gingerbread crumble, foie gras and mango chutney
   鵝肝芒果醬配薑味脆餅
9. Poppy seeds blini, lemon cream, cucumber and trout eggs
   檸檬奶油、青瓜和鱒魚子配迷你罌粟種子鬆餅

10 g | 9 flavors x 6 pcs
3 hrs | 4°C

156101 Traiteur de Paris

000089 NEW CODE 2020

TRADITION CANAPÉS
傳統法式小糕點

ASSORTED SAVORY CANAPÉS
雜錦開胃小食

1. Onion cake, smoked duck breast with bitter orange.
   洋蔥餅、香橙煙熏鴨胸
2. Tomato financier cake, cream of goat's cheese, marinated tomato and chives.
   蕃茄費南雪蛋糕、山羊奶芝士忌廉、醃蕃茄及韭菜
3. Rye bread, chicken rillettes with mustard, white bread, paprika.
   黑麥麵包、芥末雞肉醬、白麵包及辣椒
4. Blinis, horseradish and lemon cream, marinated anchovy, pink peppercorn, dill.
   薄餅、山葵、檸檬奶油、醃鳳尾魚、紅胡椒及茴香
5. Nordic bread, soft crab, avocado mousse, lemon zest.
   黑麥麵包、軟殼蟹、牛油果慕斯及檸檬皮
6. Biscuit with nuts, cream of Roquefort, Roquefort.
   堅果餅乾、羊乳奶油
7. Caramel biscuit, cream mix with foie gras, fig jelly.
   焦糖餅乾、鵝肝奶油及蕪花果果凍
8. Pepper cake, shellfish-flavoured cream, marinated crayfish.
   胡椒餅、海鮮味奶油及醃小龍蝦
9. Blinis, lemon cream, smoked salmon, spice mix.
   薄餅、檸檬奶油、煙熏三文魚及混合香料

10 g | 9 flavors x 6 pcs
3 hrs | 4°C

VEGETARIAN CANAPÉS 素食小食

156801 Traiteur de Paris

000096 NEW CODE 2020

VEGETARIAN CANAPÉS
素食小糕點

ASSORTED SAVORY CANAPÉS
雜錦開胃小食

1. Burgers, coriander-yuzu cream, sugarsnap peas, teriaki sauce, grilled sesame seeds.
漢堡、芫荽、碗豆、芝麻和日式照燒醬
2. Vegetable club sandwiches (green bread, vegetables, multrigrain bread).
雜菜公司三文治(青麵包、 雜菜、多穀麵包)
3. Onions cakes, mascarpone, walnuts, cranberries.
洋蔥蛋糕、意大利軟芝士、核桃、小紅莓
4. Tomato financiers, ricotta cream, mozarella cheese ball, marinated tomato.
蕃茄費南雪蛋糕、意大利維哥達芝士忌廉、水牛芝士波和醃製蕃茄
5. Blinis, pepper cream, roaster peppers.
俄羅斯鬆餅、胡椒奶油和烤辣椒
6. Spinach cakes, mascarpone cream, broad beans, sugarsnap peas.
菠菜蛋糕、意大利軟芝士忌廉、蠶豆、甜豆

10 g | 6 flavors x 9 pcs
3 hrs | 4°C

VEGETARIAN CANAPÉS 素食小食

163501 Traiteur de Paris
000140 NEW CODE 2020

VEGETARIAN MINI QUICHES
迷你法式素食蛋批

ASSORTED SAVORY CANAPÉS
雜錦開胃小食

1. Mini quiches with goat cheese, spinach and almonds.
   羊奶芝士、菠菜和杏仁素蛋批
2. Mini quiches with broccoli and emmental cheese.
   西蘭花安文達芝士素蛋批
3. Mini quiches with green asparagus and coriander.
   蘆筍香菜素蛋批
4. Mini quiches with cherry tomato and mozzarella cheese.
   車厘茄水牛芝士素蛋批
5. Mini quiches with a curry spice mix, grilled aubergine and courgette.
   咖哩烤茄子意大利青瓜素蛋批

11 g | 3 trays of 5 pcs x 5 flavors

170°C | 20/25 min

Can be heated in their mould

ASSORTED PETITS FOURS 法式小甜品

163001 Traiteur de Paris
000135 NEW CODE 2020

SAINT-GERMAIN PETITS FOURS
巴黎聖日耳門小甜點

ASSORTED PETITS FOURS
雜錦法式小甜點

1. Strawberry slices.
   士多啤梨
2. Almondines with lemon zest, lemon cream, lemon and orange zest.
   杏仁片檸檬皮、檸檬奶油、檸檬和橙皮
3. Triple chocolate squares.
   朱古力三重奏
4. Financiers, apricot jelly and chopped pistachios.
   費南雪蛋糕、杏脯和開心果碎
5. Chocolate crumbles with dark chocolate ganache and dark chocolate cream.
   軟滑黑朱古力、黑朱古力奶油配上朱古力餅低
6. Caramel and cinnamon financiers with caramelised compote, topped with chopped almonds.
   焦糖玉桂費南雪蛋糕配上焦糖果蓉和杏仁碎
7. Raspberry cheesecakes.
   紅桑子芝士蛋糕
8. Operas.
   歌劇院

14 g | 8 flavors x 6 pcs
2 hrs | 4°C

152301 Traiteur de Paris
000072 NEW CODE 2020

PARIS-NEW YORK PETITS FOURS
法紐小甜點

ASSORTED PETITS FOURS
雜錦法式小甜點

1. Raspberry cheesecakes (cheesecake and raspberry jelly)
   紅桑子芝士蛋糕 (芝士蛋糕和紅桑子果凍)
2. Apple pies (caramel financier, caramelised apples and crumble)
   蘋果批 (焦糖費南雪蛋糕 、焦糖蘋果和金寶脆脆)
3. Pecan nut brownies (brownie, hazelnut chantilly cream and caramelised pecan nuts)
   核桃布朗尼蛋糕 (布朗尼蛋糕、榛子尚蒂伊忌廉和焦糖美國核桃)
4. Carrot cakes (carrot cake, cream cheese,orange zest)
   紅蘿蔔蛋糕 、紅蘿蔔蛋糕、奶油忌廉和橙皮
5. Banoffee pies (chocolate crumble, chocolate and bananna ganache, caramel chantilly cream and caramelised hazelnuts)
   香蕉太妃批 (朱古力脆脆、香蕉朱古力甘納許醬、焦糖尚蒂伊忌廉和焦糖榛子)
6. Strawberry and cranberry doughnuts (cranberry financier, strawberry mousse and dark chocolate drizzle)
   士多啤梨和小紅莓甜甜圈 (小紅莓費南雪蛋糕、士多啤梨慕斯和朱古力醬

12.5 g | 6 flavors x 8 pcs
3 hrs | 4°C

ASSORTED PETITS FOURS 法式小甜品

148701 Traiteur de Paris

000057 NEW CODE 2020

HAUTE COUTURE PETITS FOURS
高级定制法式小甜點

ASSORTED PETITS FOURS
雜錦法式小甜點

1. Chocolate tartlets (chocolate crumble, rich 72% cocoa chocolate ganache, dark chocolate mousse, chocolate sauce with fleur de sel).
朱古力餡餅 (朱古力脆、72%可可朱古力甘納許醬、黑朱古力慕斯、朱古力醬和鹽花)
2. Coffee and speculoos mokas (coffee soaked hazelnuts biscuit, coffee and speculoos buttercream and crunchy hazelnut pieces).
咖啡杏仁薄脆餅 、咖啡泡榛子餅乾、牛油杏仁薄脆餅和榛子碎
3. Monts-Blancs (hazelnut cake, chantilly cream with Bourbon vanilla extract and sweet chestnut cream nest).
白朗峰 、榛子蛋糕、香草尚蒂伊奶油和甜栗子
4. Chocolate caramel slices (crunchy biscuit with chocolate caramel ganache, caramel chantilly, milk chocolate slab and caramel sprinkles.
朱古力焦糖蛋糕片 (脆餅乾配上朱古力焦糖甘納許醬、焦糖尚蒂伊、牛奶朱古力片和焦糖碎粉)
5. Lemon slices (lemon cake base, lemon cream, sugar pearls, lemon jelly with orange and lemon zest).
檸檬蛋糕 (檸檬蛋糕餅底、檸檬忌廉、糖、香橙檸檬果凍和檸檬皮
6. Crunchy Raspberry financiers (financer, raspberry jelly, white chocolate crunch and raspberries).
香脆紅桑子費南雪蛋糕 (費南雪蛋糕、紅桑子果凍、白朱古力脆脆和紅桑子)
7. Apple and quince tatin (all-butter shortbread, apple and quince tatins, mascarpone cream and cinnamon).
蘋果木瓜蛋糕 (牛油酥餅、蘋果、木瓜、意大利軟芝士忌廉和肉桂)
8. Saint-Honoré (all-butter shortbread, choux pastry, light cream with Bourbon vanilla extract and caramel sauce).
聖諾黑香緹泡芙塔 (牛油酥餅、泡芙、波旁香草精和焦糖醬)

12 g | 8 flavors x 6 pcs
3 hrs | 4°C

ASSORTED PETITS FOURS 法式小甜品

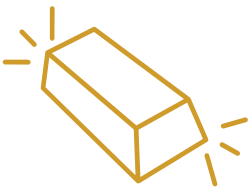
160601 Traiteur de Paris
000122 NEW CODE 2020

MINI FINANCIERS
迷你法式費南雪小蛋糕

ASSORTED PETITS FOURS
雜錦法式小甜點

1. Almond sponge cakes.
   杏仁海綿蛋糕
2. Chocolate sponge cakes.
   朱古力海綿蛋糕
3. Almond and hazelnut sponge cakes with apple compote.
   蘋果蓉杏仁榛子海綿蛋糕
4. Coconut sponge cakes.
   椰子海綿蛋糕
5. Pistachio sponge cakes with apricot.
   開心果杏脯海綿蛋糕
6. Almond sponge cakes with Morello cherries.
   杏仁櫻桃海綿蛋糕櫻桃

14 g | 6 flavors x 8 pcs
2 hrs | 4°C



THE ORIGIN OF FINANCIER

In French « un Financier » is a person working in Finance. Back in the 18th Century, religious women used to bake oval bite-size cakes with a delicious almond taste. In 1890, the pastry Chef Lasne owns a pastry shop next Paris most famous finance trading area and looks for a treat to serve to his Finance-working clients, interested in easy to eat little sweet treats. He decides to bring a fresh look to this little almond treat giving it a gold bullion shape!

費南雪蛋糕的起源

「un Financier」法文的意思是從事金融業的人。十八世紀，女性教徒習慣烤焗橢圓形的杏仁口味小蛋糕。1890年，餅廚 Lasne 於巴黎最著名的金融區經營一間餅店，從事金融業的客人尋求輕便的小甜點，於是他把杏仁口味小蛋糕設計成新式的金條形狀！

33440

MACAROONS (6 ASSORTED FLAVOURS) 馬卡龍

1. **Pistachio Macaroon**
   Buttercream & Pistachio Paste
   開心果味馬卡龍，牛油忌廉和開心果醬
2. **Lemon Macaroon**
   Buttercream with Corsica Lemon
   檸檬味馬卡龍，牛油忌廉和檸檬
3. **Raspberry Macaroon**
   Raspberry Filling
   紅桑子味馬卡龍，紅桑子果醬
4. **Chocolate Macaroon**
   Chocolate Ganache made with Passy Cacao Barry, a Lenotre recipe & Professional Chocolate from Ghana, Tanzanoa & Sao Tome
   朱古力味馬卡龍，軟滑巧克力牛油忌廉
5. **Caramel Macaroon**
   Camargue Sea Salt, Dulce De Leche (a Lenotre Receipt)
   焦糖味馬卡龍，焦糖牛油忌廉
6. **Vanilla Macaroon**
   Vanilla extract from Papua New Guinea & Tahitiuinea & Tahiti
   大溪地香草味馬卡龍，香草味牛油忌廉

12 g | 6 flavors x 16 pcs
4 hrs | 4°C

36428

MACAROONS SUMMER FLAVOUR 馬卡龍夏日口味

1. **Coconut macaroon**
   椰子馬卡龍
   Macaroon shell, coconut whipped ganache
   馬卡龍餅、椰子醬
2. **Strawberry macaroon**
   士多卑啤梨馬卡龍
   Macaroon shell, strawberry whipped ganache
   馬卡龍餅、士多啤梨醬
3. **Blackcurrant macaroon**
   黑加侖子馬卡龍
   Macaroon shell, blackcurrant whipped ganache
   馬卡龍餅、 黑加侖子醬
4. **Orange blossom-flavoured macaroon**
   香橙馬卡龍
   Macaroon shell, orange blossom-flavoured ganache
   馬卡龍餅、 香橙醬
5. **Apricot macaroon**
   杏桃馬卡龍
   Macaroon shell, apricot whipped ganache
   馬卡龍餅、杏脯醬
6. **Rose-flavoured macaroon**
   玫瑰味馬卡龍
   Macaroon shell, rose-flavoured whipped ganache
   馬卡龍餅、 玫瑰味醬

12 g | 6 flavors x 8 pcs
4 hrs | 4°C

TEA & COFFEE ACCOMPANIMENT 配咖啡或茶

34891

CLASSIC BABY ECLAIRS
迷你傳統閃電泡芙

Assortment of 3 Flavours:
Dark chocolate, coffee and vanilla.
3種口味：黑朱古力、咖啡和香草

13 g | 3 flavors x 16 pcs
3 hrs | 4°C

34681

BABY ECLAIRS
迷你閃電泡芙

Assortment of 6 Flavours:
Vanilla, chocolate, raspberry, lemon, coffee and coconut.
6種口味：香草、朱古力、紅桑子、檸檬、咖啡和椰子

13 g | 6 flavors x 8 pcs
3 hrs | 4°C

134601 Traiteur de Paris
000020 NEW CODE 2020

MINI CHEESECAKE
迷你芝士蛋糕

Cinnamon biscuit base, cream cheese, cream, sugar, eggs & lemon.
肉桂餅乾底、 忌廉芝士、忌廉、 糖、蛋和檸檬。

4 cm 20 g 48
2 hrs 4°C

134201 Traiteur de Paris
000019 NEW CODE 2020

MINI CANELÉ
迷你可麗露

Sugar, milk, rum and egg.
糖、麵粉、朗姆酒、全蛋。

3 cm 17 g 96
Frozen: 10 min at 210°C

168701 Traiteur de Paris
004279 NEW CODE 2020

MINI CHOCOLATE FONDANT
迷你朱古力心太軟

58% cocoa chocolate, cacao powder, milk, eggs, sugar, butter, and 72% cocoa chocolate heart.
58%可可朱古力、可可粉、牛奶、 蛋、糖、牛油，和72%可可朱古力流心。

4 cm 30 g 48
Frozen: 45 sec at 500W
Frozen: 10 min at 170°C

CULINARY AID
料理材料

Because many chefs seize the opportunity of client celebrations to express creativity in plates, we have also selected a complementary range of culinary aid. Flavored bread slices or mini bases, they facilitate and fasten your caterings' preparation, and enable you to answer even complex and last-minute requests positively.

Sweet or savory, they will be a helpful support whether you imagine a very classic and elegant, or playful and creative menu!

由於許多大廚將客戶慶祝活動視為表達創意的機會、我們提供了各種美食的烹飪輔助品。他們為您的餐飲準備提供便利和保證、助您應付複雜或者最後一分鐘的需求。無論您想擁有一個非常經典、優雅、還是有趣且富有創意的菜單；無論是整個大面包還是個人份量、甜味還是鹹味、都可滿足您的需求 。

"To help you answer even complex and last-minute requests positively!"

"助您應付複雜或者最後一分鐘的需求"

133701 Traiteur de Paris
000018 NEW CODE 2020

MINI BLINI
迷你俄羅斯鬆餅

Wheat flour, sunflower oil, milk & eggs.
小麥麵粉、葵花籽油、牛奶和雞蛋。

4 cm | 4,5 g | 180
1 hr | 4°C

220301 Traiteur de Paris
000187 NEW CODE 2020

MINI ALMOND FINANCIER CAKE BASE
迷你杏仁費南雪小蛋糕

Sugar, ground almond, butter, eggs and flour.
糖、杏仁粉、牛油、蛋和麵粉。

3.7 cm | 6 g | 252
1 hr | 4°C

34171 BRIDOR

PRE-LAMINATED PUFF PASTRY DOUGH SHEETS
酥皮

Wheat flour, pure fine butter.
純正優質牛油

39 x 28 cm | 300 g | 36

CONTACT US 聯絡我們

HONG KONG & MACAU
(Hong Kong office)
香港/ 澳門
(+852) 2407.8840
info@fbsolution.hk

MAINLAND CHINA
(Shenzhen office)
中國大陸
(+86) 755.8220.6099
info.china@fbsolution.com.cn

TAIWAN AREA
(Taipei office)
台灣
(+886) 02.2750.6612
info@fbsolution.com.tw