

2023 COLLECTION

H O N G K O N G - M A C A U

香 港 - 澳 門





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 13 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，憑著十三年豐富的經驗，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」的理念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，因此我們能夠保證在不失原有的獨特細膩品質和口感下把產品送達府上。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, bakeries and brands for Chefs and professionals. Thanks to his vision and determination, the group now has more than 1,550 restaurants and bakeries worldwide, operates on the 5 continents and employs over 30,000 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品牌。憑藉他的獨到眼光和決心，本集團目前在全球五大洲經營1,550多間餐廳和麵包店，全世界各地員工超過30,000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.

With Bridor latest clean label programme, they commit to protecting the people and also the environment. Their proposal of easy-to-understand recipes for all-rounded products with only the essential ingredients, including the natural origin, naturally occurring colouring, aroma and texture-enhancing properties.

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。

通過Bridor最新的天然配方計劃，他們致力於保護人民健康和生態環境。他們為此在全線產品食譜裏僅包含基本的天然成分配方，包括其食材的天然來源、天然色素、天然香氣和增強劑等。

Traiteur de Paris

« 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 6-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.

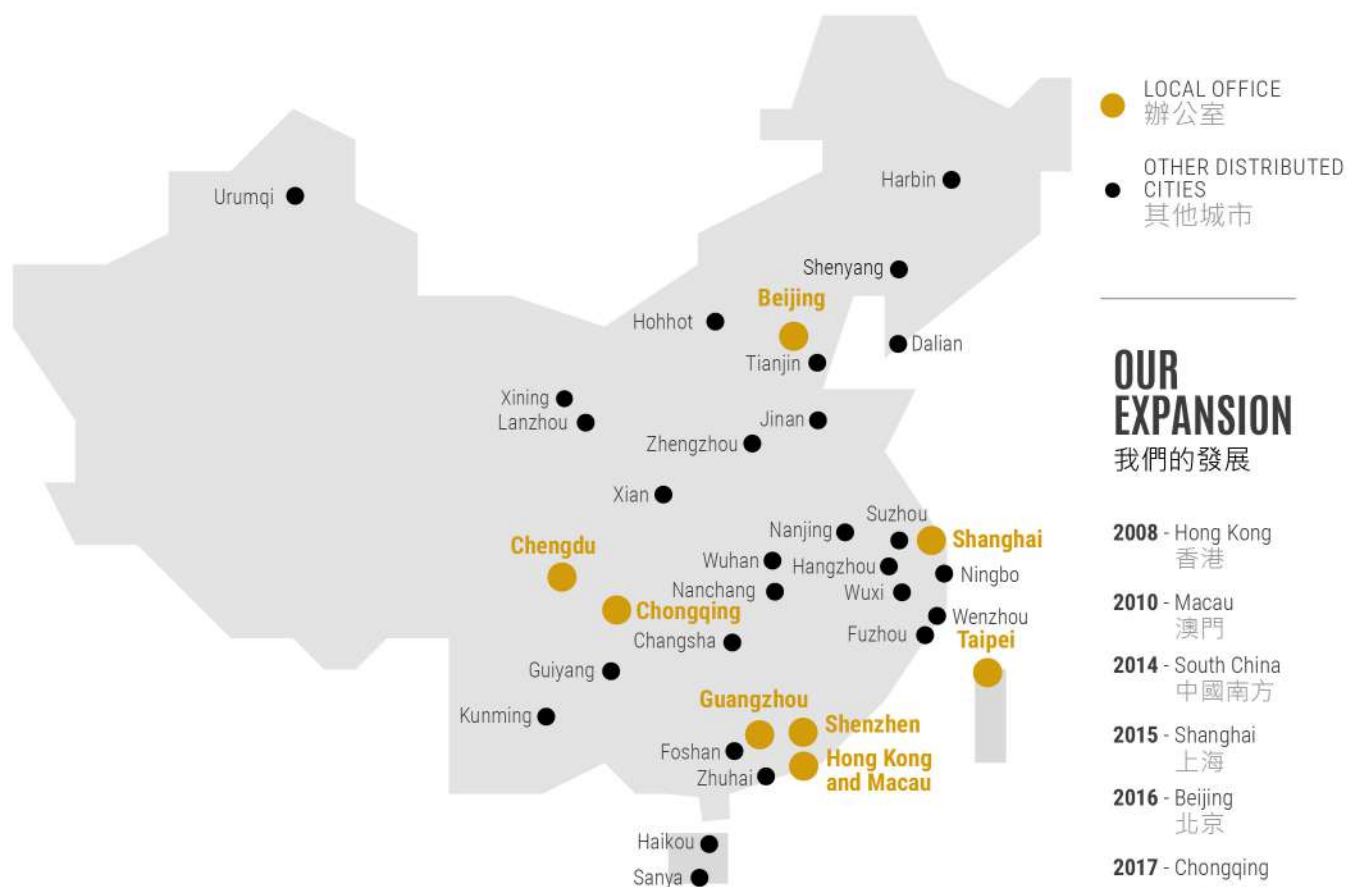
從第一天起，我們就把客戶滿意度列於我們的首位。我們為您提供的所有產品都經由我們的團隊細心挑選。我們謹守承諾，我們要求合作夥伴創造獨特而難忘，既簡單又省時的食譜，並能夠成功結合專業技術與大規模生產，傳統與創新，品質與盈利。

我們與六星級酒店、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是建基於透明度、食品安全和以減少對生態影響為依歸。



15 YEARS SUPPORTING CHEFS ACROSS GREATER CHINA

15年來對大中華地區廚師的支持



175 different bakery products in 2020
175種烘培產品

15 years of existence
15年的堅持

90

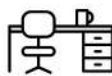
partners supporting you daily
90個合作夥伴支持你的生活日常

34

cities delivered in total
34個派遞城市



15 held F&Breakfast events in 2020
2020年舉辦了15個
F&Breakfast 活動



8 offices across Greater China
8個辦公室遍佈大中華區



VIENNESE PASTRIES

維也納酥點



GLUTEN-FREE

不含麩質系列



DESSERTS

甜品



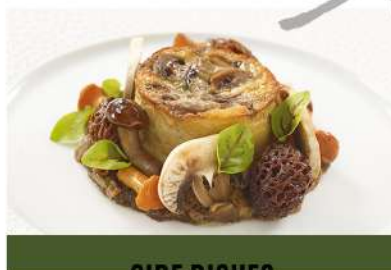
FINGER FOOD

一口小吃



BREADS

麵包



SIDE DISHES

配菜



CULINARY AID

料理材料



PRODUCT CODE
產品代碼



BAKING TEMPERATURE
溫度



WEIGHT
重量/件



BAKING TIME
烘焙時間



PCS PER BOX
件/箱



SIZE
產品大小



DEFROSTING TIME
除霜時間



PROOFING TIME
發酵時間



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”

FINE BUTTER CROISSANTS 優質牛油牛角酥

40439



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 15-17 min

33230



FINE BUTTER CROISSANT

“ÉCLAT DU TERROIR”

大牛角酥

Puff pastry dough, pure fine butter, with a final note of caramel.

酥皮麵糰、純正優質牛油並帶有焦糖香氣。

70 g 70 30 min

165-170°C 15-17 min

NEW

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 15-17 min

35653



CROISSANT - LES SAVOUREUX

牛角酥 - 非凡系列

Puff pastry dough, rich in pure fine butter.

酥皮麵糰、香濃的純正優質牛油。

80 g 60 30 min

165/170°C 15-18 min

40436



CREAMY CROISSANT

牛角酥

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 15-17 min

35511



CROISSANT - LES CLASSIQUES

牛角酥 - 經典系列

Classic recipe of puff pastry dough and pure fine butter.

由酥皮麵糰、純正優質牛油的經典配方製成。

80 g 60 30-45 min

165/170°C 15-18 min

NEW



FINE BUTTER CROISSANT “ÉCLAT DU TERROIR”
大牛角酥

FINE BUTTER CROISSANTS 優質牛油牛角酥



NEW

**A.O.P BUTTER CROISSANT
“ÉCLAT DU TERROIR” (NEED
PROOFING)**
A.O.P 大牛角酥 (需要發酵)

Puff pastry dough, AOP butter.
酥皮麵糰、AOP牛油。

70 g 165 1h45 - 2 hrs
165-170°C 15-17 min



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 1h45 - 2 hrs
165-170°C 15-17 min

35996



NEW

**CROISSANT BUN
(NEED PROOFING)**
漢堡牛角酥 (需要發酵)

Puff pastry dough, pure fine butter.
Spiral-shaped bun, ideal base for
stunning burgers.
酥皮麵糰、純正優質牛油。螺旋
形形狀、適合製作精美漢堡。

94 g 138 2 hrs
165-175°C 17-18 min

36967



CROISSANT BUN
漢堡牛角酥

Puff pastry dough, pure fine butter.
Spiral-shaped bun, ideal base for
stunning burgers.

酥皮麵糰、純正優質牛油。螺旋
形形狀、適合製作精美漢堡。

85 g 50 45-60 min
165-170°C 16-18 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 15-17 min

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

CHEESE CROISSANT
芝士牛角酥



34732



VEGE
TARIAN

NEW

MULTIGRAIN CROISSANT 多穀牛角酥

Puff pastry dough, pure fine butter, sunflower seeds 1.8%, brown flax seeds 1%, poppy seeds 0.6%, wheat bran. 酥皮麵糰、純正優質牛油、葵花籽 1.8%、棕色亞麻籽 1%、罌粟籽 0.6%和麥麩。

70 g 70 45-60 min
165-170°C 16-17 min

38185



VEGE
TARIAN

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

36672



VEGE
TARIAN

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

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

90 g 44 30 min
165-170°C 17-18 min

37459



VEGE
TARIAN

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

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

70 g 56 30 min
165-170°C 17-18 min

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
165-170°C 17-18 min



CROISSANT - LES SAVOUREUX
牛角酥 - 非凡系列

PIERRE HERME ALMOND & PISTACHIO FILLED CROISSANT
PIERRE HERME 杏仁開心果牛角酥

VIENNESE PASTRIES 維也納酥點

FINE BUTTER CROISSANTS 優質牛油牛角酥



HOW WOULD YOU SERVE IT?
你會如何使用它？



SCAN TO REVEAL MORE BAKING TIPS
掃描 QR CODE 了解更多烘焙技巧



31001



PAIN AU CHOCOLAT

朱古力酥

Puff pastry dough, pure fine butter and cocoa.
酥皮麵糰，純正優質牛油，配上朱古力餡。

75 g 70 20 min
165-170°C 16-18 min

31792



PAIN AU CHOCOLAT "ÉCLAT DU TERROIR"

朱古力酥

Puff pastry dough, pure fine butter and cocoa. All the richness, taste and crunch of the Éclat du Terroir recipe in one.

酥皮麵糰，純正優質牛油，配上朱古力餡，味道豐富濃郁。

80 g 60 20 min
165/170°C 16-18 min

40435



CREAMY PAIN AU CHOCOLAT

朱古力酥

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，配上朱古力餡。

70 g 76 30 min
165-170°C 16-18 min

32063



CUSTARD CREAM DANISH

吉士忌廉酥

Puff pastry dough, pure fine butter with custard cream filling.
酥皮麵糰，純正優質牛油，配上吉士忌廉。

90 g 70 30 min
165-170°C 16-17 min

39716



MAXI CHOCOLATE FINGER

大朱古力條

Puff pastry dough, pure fine butter with the sweet taste of confectioners custard and chocolate chips.
酥皮麵糰，純正優質牛油，配上吉士忌廉和朱古力脆片的甜味。

90 g 60 30-45 min
190°C 16-18 min

39717



MAXI APPLE AND CINNAMON FINGER

大蘋果玉桂條

Puff pastry dough, pure fine butter with a perfect balance between cinnamon and apple.
酥皮麵糰，純正優質牛油，配上完美比例的玉桂和蘋果餡。

90 g 60 30-45 min
190°C 16-18 min

30308



CHOCOLATE TWIST

朱古力扭紋酥

Puff pastry dough, pure fine butter with sweet taste of confectioner's custard and chocolate chips.
酥皮麵糰，純正優質牛油，配上吉士忌廉和朱古力餡。

90 g 70 30-45 min
165-170°C 16-17 min

32155



CRANBERRY TWIST

紅莓扭紋酥

Puff pastry dough, pure fine butter with cranberry filling.
酥皮麵糰，純正優質牛油，配上紅莓餡。

90 g 70 30-45 min
165-170°C 16-17 min

30228



NEW

APPLE TURNOVER - LES SAVOUREUX

蘋果貝殼酥 - 非凡系列

Puff pastry dough, rich fine butter with melting soft apple filling.
酥皮麵糰 · 濃郁優質牛油 · 配上清香及入口即溶的蘋果餡。

105 g 50 30 min
200°C 30 min

40083



NEW

APPLE CHUNKS TURNOVER - LES SAVOUREUX

蘋果粒貝殼酥 - 非凡系列

Puff pastry dough, pure fine butter with apple chunk filling.
酥皮麵糰 · 純正優質牛油 · 配上清香的蘋果粒餡。

105 g 50 45-60 min
195-200°C 19-20 min

35712



NEW

RAISINS SWIRL - LES SAVOUREUX

提子漩渦酥 - 非凡系列

Puff pastry dough, pure fine butter with naturally sweet raisins.
酥皮麵糰 · 純正優質牛油 · 加上幽香的提子乾餡。

96 g 66 30-45 min
165-170°C 16-18 min

32160



CINNAMON SWIRL

玉桂漩渦酥

Puff pastry dough, pure fine butter with cinnamon.
酥皮麵糰 · 純正優質牛油 · 加上玉桂餡。

100 g 60 30-45 min
165-170°C 16-18 min

40193



RAISIN SWIRL

提子漩渦酥

Puff pastry dough, pure fine butter with raisin.
酥皮麵糰 · 純正優質牛油 · 加上提子乾餡。

110 g 60 30-45 min
165-170°C 19-20 min



SPECIALITY PASTRIES “PIERRE HERME PARIS” “PIERRE HERME PARIS” 維也納特色酥點

40259



VEGE
TARIAN

NEW

PIERRE HERME ALMOND & LEMON FILLED CROISSANT
PIERRE HERME 杏仁檸檬牛角酥

French wheat, Breton butter, free range eggs, California almonds and Sicilian lemon juice.
法國小麥、布列塔尼牛油、走地雞雞蛋、加州杏仁和西西里檸檬汁。

80 g 44 50 min
165-170°C 17 min

40257



VEGE
TARIAN

NEW

PIERRE HERME ALMOND & PISTACHIO FILLED CROISSANT
PIERRE HERME 杏仁開心果牛角酥

French wheat, Breton butter, free range eggs, California almonds and pistachio.
法國小麥、布列塔尼牛油、走地雞雞蛋、加州杏仁和開心果。

80 g 44 50 min
165-170°C 17 min

40258



VEGE
TARIAN

NEW

PIERRE HERME APPLES & CINNAMON TRIANGLE
PIERRE HERME 蘋果玉桂三角酥

French wheat, Breton butter, free range eggs, French applesauce and Ceylon cinnamon.
法國小麥、布列塔尼牛油、走地雞雞蛋、法國蘋果醬和錫蘭肉桂。

75 g 44 35 min
165/170°C 16 min

BRIDOR X PIERRE HERMÉ

A prestigious collaboration

Bridor and Pierre Hermé Paris have come up with an unique and creative collection of exceptional Viennese pastries. Pierre Hermé dubbed the «Picasso of Pastry» has brought taste, sensations and modernity to pastry-making.

These Viennese Pastries are made with butter from Brittany, French wheat and more exceptional raw materials to retain a delicious and prime puff pastry.

突破性的合作

Bridor 和 Pierre Hermé Paris 推出了一系列獨特且富有創意的精美維也納酥點。被稱為「酥點界畢加索」的 Pierre Hermé 為酥點製作帶來了品味、感覺和現代感。

這些維也納酥點採用布列塔尼牛油、法國小麥和更多優質原材料製成，以保留美味和優質的酥點。



PIERRE HERME ALMOND & PISTACHIO FILLED CROISSANT
PIERRE HERME 杏仁開心果牛角酥

40434



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 ❄️ 30-45 min
🔥 165-170°C 🕒 13-14 min

39714



MINI CROISSANT - LES IRRÉSISTIBLES

迷你牛角酥 - 心動系列

Puff pastry dough, pure fine butter with unique recipe of milk and cream added to intense flavour.

酥皮麵糰 · 純正優質牛油 · 加入獨特濃郁的牛奶和忌廉配方。

⏰ 25 g 📦 160 ❄️ 30-45 min
🔥 165-170°C 🕒 13-14 min

NEW

34840



MINI CROISSANT - LES CLASSIQUES

迷你牛角酥 - 經典系列

Classic recipe of puff pastry dough and pure fine butter.

由酥皮麵糰 · 純正優質牛油的經典配方製成。

⏰ 25 g 📦 225 ❄️ 30-45 min
🔥 165-170°C 🕒 13-14 min

40438



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 · 配上朱古力餡。

⏰ 28 g 📦 260 ❄️ 15 min
🔥 165°C 🕒 13 min

32330



MINI DANISH CUSTARD CREAM

迷你吉士忌廉卷

Puff pastry dough, pure fine butter with custard cream filling.
酥皮麵糰 · 純正優質牛油 · 配上吉士忌廉餡。

⏰ 40 g 📦 180 ❄️ 30-45 min
🔥 165-170°C 🕒 14-15 min

34853



MINI PAIN AU CHOCOLAT - LES CLASSIQUES

迷你朱古力卷 - 經典系列

Classic recipe of puff pastry dough, pure fine butter and cocoa.
由酥皮麵糰 · 純正優質牛油 · 配上朱古力餡的經典配方製成。

⏰ 25 g 📦 250 ❄️ 30-45 min
🔥 165/170°C 🕒 13-14 min

NEW



MINI APPLE TURNOVER
迷你蘋果貝殼酥

MINI PAIN AU CHOCOLAT - LES CLASSIQUES
迷你朱古力卷 - 經典系列

MINI CROISSANT - LES IRRÉSISTIBLES
迷你牛角酥 - 心動系列

31103



VEGE
TARIAN

MINI MANGO LATTICE

迷你芒果酥

Puff pastry dough, pure fine butter with mango filling.
酥皮麵糰，純正優質牛油，配上芒果餡。

40 g 100 20 min

165-170°C 13-15 min

31104



VEGE
TARIAN

MINI CHERRY LATTICE

迷你櫻桃酥

Puff pastry dough, pure fine butter with cherry filling.
酥皮麵糰，純正優質牛油，配上櫻桃餡。

40 g 100 20 min

165-170°C 13-15 min

31105



VEGE
TARIAN

MINI STRAWBERRY LATTICE

迷你士多啤梨酥

Puff pastry dough, pure fine butter with strawberry filling.
酥皮麵糰，純正優質牛油，配上士多啤梨餡。

40 g 100 20 min

165-170°C 13-15 min

31106



VEGE
TARIAN

MINI APPLE TATIN LATTICE

迷你蘋果酥

Puff pastry dough, pure fine butter with apple filling.
酥皮麵糰，純正優質牛油，配上蘋果餡。

40 g 100 20 min

165-170°C 13-15 min

32183



VEGE
TARIAN

MINI RAISIN SWIRL

迷你提子漩渦酥

Puff pastry dough, pure fine butter with raisin.
酥皮麵糰，純正優質牛油，配上提子乾餡。

30 g 260 30-45 min

165-170°C 14-15 min

34854



VEGE
TARIAN

MINI RAISIN SWIRL - LES CLASSIQUES

迷你提子漩渦酥 - 經典系列

Puff pastry dough, pure fine butter with naturally sweet raisins in creamy custard.
酥皮麵糰，純正優質牛油，配上天然甜度的提子乾及吉士忌廉餡。

30 g 260 30-45 min

165-170°C 14-15 min

NEW

32157



VEGE
TARIAN

MINI CINNAMON SWIRL

迷你玉桂漩渦酥

Puff pastry dough, pure fine butter with cinnamon.
酥皮麵糰，純正優質牛油，配上玉桂餡。

35 g 260 30-45 min

165-170°C 14-15 min

32924



VEGE
TARIAN

MINI APPLE TURNOVER

迷你蘋果貝殼酥

Puff pastry dough, pure fine butter with apple paste filling.
酥皮麵糰，純正優質牛油，配上蘋果餡。

40 g 255 30 min

200°C 18 min



MINI CHOCOLATE TWIST
迷你朱古力扭紋酥

MINI CRANBERRY TWIST
迷你紅莓扭紋酥

MINI DANISH CUSTARD CREAM
迷你吉士忌廉卷

MINI CINNAMON SWIRL
迷你玉桂漩渦卷

36821



VEGE
TARIAN

MINI PRALINE FINGER

迷你果仁條

Puff pastry dough, pure fine butter with praline filling.
酥皮麵糰，純正優質牛油，配上果仁餡。

35 g 150 30 min

170°C 13-15 min

36814



VEGE
TARIAN

MINI TRIANGLE WITH VANILLA CUSTARD CREAM

迷你雲呢拿吉士忌廉三角酥

Puff pastry dough, pure fine butter with custard cream filling.
酥皮麵糰，純正優質牛油，配上吉士忌廉餡。

40 g 150 30-45 min

165-170°C 13-15 min

31701



VEGE
TARIAN

MINI CHOCOLATE TWIST

迷你朱古力扭紋酥

Puff pastry dough, pure fine butter with chocolate.
酥皮麵糰，純正優質牛油，配上朱古力餡。

28 g 100 30-45 min

165-170°C 13-15 min

32156



VEGE
TARIAN

MINI CRANBERRY TWIST

迷你紅莓扭紋酥

Puff pastry dough, pure fine butter with cranberry.
酥皮麵糰，純正優質牛油，配上紅莓餡。

30 g 100 30-45 min

165-170°C 13-15 min

37758



NEW

MINI FAT BLEND CROISSANT

混合牛油迷你牛角酥

Recipe of puff pastry dough with blend mixture of margarine and butter.
酥皮麵糰 · 優質混合牛油製成。

⏰ 25 g 📦 225 ❄️ 30-45 min
🔥 170-175°C 🕒 13-14 min

35507



NEW

MINI FAT BLEND PAIN AU CHOCOLAT

混合牛油迷你朱古力酥

Recipe of puff pastry dough with coca, blend mixture of margarine and butter.
酥皮麵糰 · 朱古力餡, 優質混合牛油製成。

⏰ 28 g 📦 260 ❄️ 30-45 min
🔥 165-170°C 🕒 15-17 min

35508



NEW

FAT BLEND CROISSANT

混合牛油牛角酥

Recipe of puff pastry dough with blend mixture of margarine and butter.
酥皮麵糰 · 優質混合牛油製成。

⏰ 70 g 📦 64 🕒 30-45min
🔥 165-170°C 🕒 15-17 min

37820



NEW

FAT BLEND CROISSANT (NEED PROOFING)

混合牛油牛角酥 (需要發酵)

Recipe of puff pastry dough with blend mixture of margarine and butter.
酥皮麵糰 · 優質混合牛油製成。

⏰ 80 g 📦 150 🕒 2 hrs
🔥 175-180°C 🕒 16-17 min



FAT BLEND CROISSANT
混合牛油牛角酥

MINI FAT BLEND PAIN AU CHOCOLAT
混合牛油迷你朱古力酥

Why choosing our fat blend?

After many years of research, we have selected a fat blend with particular properties: a melting point similar to butter, resulting in lamination with beautiful layers and a light buttery taste.

Our fat blend range is a mixture of: 10% French butter, RSPO certified palm oil, coconut oil, and rapeseed oil (all non-hydrogenated plant fats).

為什麼選用我們的混合牛油？

經過多年的研究，我們選擇了具有特殊特性的混合牛油：熔點與法國牛油相似，從而產生美麗的酥皮層和牛油芳香。

我們的混合牛油系列包括：10% 法國牛油、RSPO 認證棕櫚油、椰子油和菜籽油（所有非氫化植物脂肪）。

40643

BRIDOR

THE LAUGHING COW®

NEW

VEGE TARIAN

PAPER BAG ON DEMAND



THE LAUGHING COW® CHEESE LATTICE

笑牛牌® 芝士酥

Puff pastry dough, fine butter, The Laughing Cow Cheese spread.
酥皮麵糰、優質牛油、笑牛牌芝士。

100 g 70 30-45 min
165-170°C 17-18 min

34401

BRIDOR



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

38239

BRIDOR



VEGE TARIAN

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

38238

BRIDOR



VEGE TARIAN

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



THE LAUGHING COW®

In order to meet the insatiable demand for better snack options, Bridor collaborated with The Laughing Cow® cheese to create a visually appealing, tasty and convenient new snacking option. The result is The Laughing Cow® cheese lattice, a savoury snack that combines Bridor's puff pastry with the rich, melting texture of The Laughing Cow® cheese.

The Laughing Cow® is an instantly recognizable global brand that's been on the market for over a century. 10 million portions are sold every day in 130 countries, and it is ranked as the 7th cheese brand globally in sales. It has gained notoriety in Asian markets like Japan, Korea and Vietnam because of its indulgent, creamy taste and iconic red laughing cow logo.

笑牛牌®

為了滿足人們對優質小食日益增長的需求，Bridor與笑牛牌®芝士合作，打造了一種吸睛、可口又方便的新小食選擇。這就是笑牛牌®芝士酥，一種結合了Bridor的酥點和笑牛牌®芝士的醇厚順滑口感的美味小食。

笑牛牌®是一個極具辨識度的全球性品牌，在市場已有一個多世紀的歷史。每天在130個國家售出1000萬份，其銷售額在全球芝士品牌中排名第7。憑藉其香濃誘人的奶油味和標誌性的紅色大笑奶牛商標，它在日本、韓國和越南等亞洲市場上享有盛譽。

52399



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

52400



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

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

38929



38479 OLD CODE



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 30-45 min
165-170°C 14-15 min

38925



38478 OLD CODE



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 30-45 min
165-170°C 14-15 min

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、安文達芝士餡料、以香脆安文達芝士作為裝飾。

35 g 180 30-45 min
165-170°C 14-15 min



BREADS

麵包

Our bread selection has been developed to fully answer the needs of hospitality professionals: from 6-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-like 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：從六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 分鐘即可食用 "

30895



MINI BAGUETTE FINEDOR 尖頭幼長法包

Wheat flour.
小麥麵粉。

17 cm 45 g 50
0-10 min 200-210°C
6-8 min

31692



EPI FINEDOR 工匠特色法包

Wheat flour.
小麥麵粉。

18 cm 40 g 40
0-10 min 200-210°C
4-5 min

30898



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 190-200°C
7-9 min

30897



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
190-200°C 7-9 min

33994



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 190-200°C
7-9 min

31823



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 200-210°C
6-8 min

CHEF BAKER'S TIPS FOR YOUR INDIVIDUAL BREAD ROLL BAKING

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



- MINIMUM FAN SPEED IN A CONVECTION OVEN
- 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



TRADITIONAL ROLL
傳統法包

RUSTIC SQUARE ROLL
鄉村風味四方形法包

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

190-200°C 7-9 min

35130



TRADITIONAL ROLL 傳統法包

Wheat flour.
小麥麵粉。

55 g 70 10 min

190-200°C 7-9 min

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 10 min

190-200°C 7-9 min

52806



NEW

ONION BEET ROOT BREAD ROLL

洋葱紅菜頭麵包

Sourdough, red beet root juice, whole oats groats, purple carrot juice.
酸麵團、紅甜菜汁、全麥燕麥米、紫胡蘿蔔汁。

5 cm 35 g 144
200°C 2-3 min

52810



NEW

SWEET POTATO CURRY BREAD ROLL

咖哩番薯麵包

Sourdough, sweet potato purée, flaxseed, curry seasoning.
酸麵團、番薯蓉、亞麻籽、咖哩調味料。

5 cm 35 g 144
200°C 2-3 min

52812



NEW

OLIVE HAZELNUT YUZU BREAD ROLL

橄欖香柚榛子麵包

Sourdough, hazelnuts, olives (kalamata & green), yuzu puree.
酸麵團、榛子、橄欖（卡拉馬塔和綠色）、柚子蓉。

5 cm 35 g 144
200°C 2-3 min

52347



100% FULLY BAKED BREAD



NEW

MINI CIABATTA ROLL

迷你意大利麵包

Unbleached enriched flour, water, sea salt, yeast, malted barley flour.
未漂白的強化麵粉、水、海鹽、酵母、大麥麥芽粉。

7 cm 35 g 200
190°C 5 min

BOULANGERIE

Cuisinée

Redefining the art of baking, creativity and innovation of haute cuisine. The comfort and reliability of fresh bakery items, enjoyed at any time of day. The artisanal, irresistible appeal of French pastries.

Boulangerie Cuisinée combines all three arts of gastronomy to develop innovative products from nourishing ingredients that engage all five senses. Enjoy the creativity and innovation of haute cuisine presenting.

重新定義高級美食的烘焙藝術、創意和創新。新鮮烘焙食品的實用性和可靠性，可在任何時間享用。法式烘焙手工有擁不可抗拒的吸引力。

此創新的麵包店烘焙美食結合所有三種美食中的藝術元素，提供前所未有的感官，享受高級美食的創意和創新。



ONION BEET ROOT BREAD ROLL
洋葱紅菜頭麵包

SWEET POTATO CURRY BREAD ROLL
咖哩番薯麵包

36110

BRIDOR



100% FULLY BAKED BREAD

VEGE TARIAN

BRIOCHE SOFT BREAD

維也納布里歐軟包

Wheat flour.
小麥麵粉。

23 cm 130 g 44

45 min

34250

BRIDOR



100% FULLY BAKED BREAD

CLEAN LABEL BRIDOR

VEGAN

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

60ROBR

BRIDOR



CLEAN LABEL 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

80029



100% FULLY BAKED BREAD

VEGAN



PRESLICED PLAIN BURGER BUN

預切漢堡包

Wheat Flour, Canola Oil
小麥麵粉、芥花籽油

9-10 cm 60 g 40

30 min 180°C 2-3 min

NEW

37393

BRIDOR



SNACKING DOR 2018

100% FULLY BAKED BREAD

SOURCE OF FIBRE

VEGAN

B'BREAK 2 OLIVES & ROSEMARY

B'BREAK橄欖玫瑰瑪琍麵包條(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 DOR 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

B'BREAK CHORIZO
B'BREAK西班牙香腸麵包條ONION B'BREAK 2 OLIVES & ROSEMARY
B'BREAK橄欖玫瑰瑪琍麵包條(青、黑橄欖)

52807



NEW

ONION BEET SANDWICH BREAD

洋葱紅菜頭三文治包

Sourdough, red beet juice, whole oats groats, purple carrot juice.
酸麵團、紅甜菜汁、全麥燕麥米、紫胡蘿蔔汁。

13 cm 105 g 60
200°C 4-5 min

52811



NEW

SWEET POTATO CURRY SANDWICH BREAD

咖哩番薯麵三文治包

Sourdough, sweet potato purée, flaxseed, curry seasoning.
酸麵團、番薯蓉、亞麻籽、咖哩調味料。

13 cm 105 g 60
200°C 4-5 min

52813



NEW

OLIVE HAZELNUT YUZU SANDWICH BREAD

橄欖香柚榛子三文治包

Sourdough, hazelnuts, olives (kalamata & green), yuzu puree.
酸麵團、榛子、橄欖(卡拉馬塔和綠色)、柚子蓉。

13 cm 105 g 60
200°C 4-5 min

36417



SO MOELLEUX PLAIN

原味軟包

Wheat flour.
小麥麵粉。

18 cm 100 g 64
30 min 180°C 5-7 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

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
180°C 10-12 min



SWEET POTATO CURRY SANDWICH BREAD
咖哩番薯麵三文治包

ONION BEET SANDWICH BREAD
洋葱紅菜頭三文治包



BAGUETTINE SANDWICH
法式三文治包

31610



BAGUETTINE SANDWICH

法式三文治包

Wheat flour.
小麥麵粉。

27 cm 140 g 25

10 min 190-200°C

10-12 min

35021



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。

27 cm 140 g 50

10 min 190-200°C

10 min

31611



BAGUETTINE SANDWICH CEREALS

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 190-200°C

10-12 min

38288



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 60

10 min 190-200°C

10-12 min

*old pack size of 50pcs

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

10 min 190-200°C

12-14 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

10 min 190-200°C

12-14 min

40437



THE FRENCH BAGUETTE

法國長法包

Wheat flour.
小麥麵粉。

45 cm 280 g 25

10 min 190-200°C

12-14 min

52663



NEW

CIABATTA BAGUETTE

意大利長麵包

Wheat flour and sea salt.
小麥粉和海鹽。

50 cm 335 g 18

210°C 5 min



THE FRENCH BAGUETTE
法國長法包



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 craftsman 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。



LEARN MORE ABOUT **SOURDOUGH** ON P. 31

了解更多有關**小麥酸酵麵糰** P. 31

34503



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 10 min
180-190°C 13-14 min

38148



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 11-13 min

34230



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 10 min
180-190°C 13-14 min

34233



WHOLE WHEAT BREAD

全麥麵包

Wheat flour, sourdough flour.

小麥麵粉、小麥酸酵麵糰。

330 g 26 10 min
190-200°C 11-13 min

34110



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 10 min
180-190°C 13-14 min

38226



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
10 min 190-200°C
11-13 min



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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 確實是一個非常具聲望的稱號。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的懲罰。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諾。

32993



BUCKWHEAT FLOUR BREAD

蕎麥包

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

450 g 16 10 min
190-200°C 16-18 min

33365



BATARD BREAD

酸酵法包

Wheat flour, wheat sourdough.
小麥麵粉、小麥酸麵團。

31 cm 540 g 14
10 min 190-200°C
16-18 min

34234



BREAD WITH NUTS

堅果麵包

Wheat & rye flours, wheat
sourdough, nuts.
小麥麵粉、裸麥麵粉、小麥酸麵團和堅果。

400 g 25 10 min
180-190°C 13-14 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、小麥酸麵團、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
10 min 190-200°C
16-18 min

41016



34672 OLD CODE



BIG PARISIAN BREAD

大巴黎長麵包

Wheat flour, wheat sourdough.
小麥麵粉、小麥酸麵團。

1100 g 10 10 min
190-200°C 16-18 min

*old pack size of 8pcs

41009



34673 OLD CODE



BIG POCHON BREAD

大蕎麥長麵包

Wheat flour, wheat and buckwheat
sourdough.

小麥麵粉、小麥酸麵團和蕎麥酸麵團。

1100 g 10 10 min
190-200°C 16-18 min

*old pack size of 8pcs

41017



34674 OLD CODE



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、小麥酸麵團、種籽和穀物：向日葵、葵花籽、麥芽粉、黃色和棕色亞麻籽。

1100 g 10 10 min
190-200°C 16-18 min

*old pack size of 8pcs

60FCCR



ROSEMARY AND OLIVE OIL

FOCACCIA

玫瑰瑪利橄欖油嘉茜包

Wheat flour, herbs, olive oil and sea
salt, malt barley, flour, yeast.

小麥粉、香草、橄欖油、海鹽、麥芽、大麥、麵粉和酵母。

430 g 14
205°C 5 min

NEW



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，而味道亦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，以後備用繼續使用。

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。一種既方便且省時的解決方案，可滿足對麩質過敏的客戶們不斷增長的需求。

35433



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 SEED ROLL

種籽卷

Brown rice flour and buckwheat.
糙米粉和蕎麥。

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 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 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.



GLUTEN-FREE PLAIN ROLL
原味卷

GLUTEN-FREE SEED ROLL
種籽卷



GLUTEN-FREE CHOCOLATE FONDANT ALSO AVAILABLE ON P.41
有關更多無麩質朱古力心太軟詳情，請往41頁



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。美味的菜式瞬間即可送呈上、既方便又省時。

FINE CUT POTATO RECIPE 細切馬鈴薯食譜

004858 Traiteur de Paris



NEW

BROCCOLI GRATIN

西蘭花忌廉千層薯

Broccoli, mozzarella, potato, garlic, egg yolk, salt.
西蘭花、馬鈴薯、大蒜、蛋黃、鹽。

7 cm 100 g 40
Frozen: 22 min at 180°C

004677 Traiteur de Paris



NEW

CAULIFLOWER GRATIN

椰菜花忌廉千層薯

Cauliflower, mozzarella, potato, garlic, egg yolk, salt.
椰菜花、馬蘇里拉芝士、馬鈴薯、大蒜、蛋黃、鹽。

7 cm 100 g 40
Frozen: 90 sec at 750W
Frozen: 22 min at 180°C

005088 Traiteur de Paris

000441 OLD CODE



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

005413 Traiteur de Paris

000425 OLD CODE



MUSHROOM FLAN

法式烤蘑菇批

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

6 cm 70 g 20
Frozen: 22 min at 150°C

CAULIFLOWER GRATIN
椰菜花忌廉千層薯

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.

所以Traiteur de Paris 的大廚均接受過最著名的專業人士培訓。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)

000207 Traiteur de Paris



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

005565 Traiteur de Paris



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

006219 Traiteur de Paris



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

005569 Traiteur de Paris



CARAMEL DELIGHT

焦糖軟心糕點

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



OPERA
歌劇院蛋糕

INDIVIDUAL DESSERTS (COLD) 一人份甜品 (冷)



RED FRUITS CHARLOTTE
雜果夏洛特

004786 Traiteur de Paris



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

004787 Traiteur de Paris



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、橙和檸檬皮及金寶餅底。

7 cm 90 g 16
3 hrs 4°C

004711 Traiteur de Paris

COCONUT & MANGO
SHORTBREAD

椰子芒果脆餅

Coconut crumble base, light cottage cheese and coconut mousse, mango compote, grated coconut.

椰子餅底、茅屋芝士和椰子慕斯、芒果蜜餞、碎椰子。

7 cm 90 g 16
4 hrs 4°C

005570 Traiteur de Paris

RED FRUITS CHARLOTTE
雜果夏洛特

Light raspberry mousse layered in between genoise biscuits. Whole red berries and red fruits decoration.

淡覆盆莓慕斯分層在海綿蛋糕餅乾上。採用整個紅莓和紅果子裝飾。

7 cm 80 g 16
4 hrs 4°C

NEW

INDIVIDUAL DESSERTS (WARM) 一人份甜品 (暖)

000190 Traiteur de Paris



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

006244 Traiteur de Paris



APPLE TATIN TART

蘋果反烤撻

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

10 cm 120 g 16

180°C 10 min

1 min - 1 min 30 sec at 1000W

000419 Traiteur de Paris

726001 OLD CODE



CHOCOLATE FONDANT

朱古力心太軟

60% cocoa chocolate, egg, sugar, low-fat cocoa powder, sunflower oil, emulsifier and milk.

60% 可可朱古力、雞蛋、糖、低脂朱古力粉、葵花籽油、乳化劑和牛奶。

7 cm 100 g 20

Frozen: 40 sec at 750W

Frozen: 16 min at 180°C

004311 Traiteur de Paris



GLUTEN-FREE CHOCOLATE FONDANT

無麩質朱古力心太軟

58% dark chocolate, egg, sugar, sunflower oil, cocoa butter and milk.
58% 黑朱古力、雞蛋、糖、葵花籽油、可可油和牛奶。

7 cm 90 g 20

Frozen: 40 sec at 750W

Frozen: 16 min at 180°C

004278 Traiteur de Paris



CLASSIC CHEESECAKE

經典芝士蛋糕

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

000186 Traiteur de Paris



PREMIUM CHEESECAKE

濃厚芝士蛋糕

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 90 g 20

4 hrs 4°C

CHEESECAKE
芝士蛋糕



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，我們亦特別為大廚們提供了各種美食的烹飪輔助品。料理材料為您的餐飲準備提供便利和保證、助您應付顧客們複雜或最後一分鐘的需求。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式；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!"

"助您正面解決和應付顧客們複雜或最後一分鐘的需求"

34171



PRE-LAMINATED PUFF PASTRY DOUGH SHEETS

預壓酥皮麵團

Wheat flour, pure fine butter.
純正優質牛油

39 x 28 cm 300 g 36



34813



LEAVENED CROISSANT DOUGH

發酵牛角酥麵團

Wheat flour, pure fine butter.
純正優質牛油

38 x 28 cm 500 g 25



000018

Traiteur de Paris

133701

OLD CODE



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





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。

000020 Traiteur de Paris

**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

004653 Traiteur de Paris

**MINI CANELÉ****迷你可麗露**

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

3 cm 17 g 80

Frozen: 10 min at 210°C

004279 Traiteur de Paris

**MINI CHOCOLATE FONDANT****迷你朱古力心太軟**

60% cocoa chocolate, egg, sugar, low-fat cocoa powder, sunflower oil, emulsifier and milk.

60%可可朱古力、雞蛋、糖、低脂朱古力粉、葵花籽油、乳化劑和牛奶。

4 cm 30 g 48

Frozen: 25 sec at 500W

Frozen: 10 min at 180°C



MINI CHOCOLATE FONDANT
迷你朱古力心太軟

33440



MACARONS (6 ASSORTED FLAVOURS) 馬卡龍

- 1 **Pistachio Macaron**
開心果馬卡龍
Buttercream & Pistachio Paste
牛油忌廉和開心果醬
- 2 **Lemon Macaron**
檸檬馬卡龍
AOP Buttercream with
Corsica Lemon
AOP 牛油忌廉和檸檬
- 3 **Raspberry Macaron**
紅莓馬卡龍
Raspberry Filling
紅莓果醬、紅莓粒

- 4 **Chocolate Macaron**
朱古力馬卡龍
Chocolate Ganache made with Passy
Cacao Barry, a Lenotre recipe &
Professional Chocolate from Ghana,
Tazania & Sao Tome, AOP Butter
軟滑巧克力餡、AOP 牛油
- 5 **Caramel Macaron**
海鹽焦糖馬卡龍
Camargue Sea Salt, Dulce De Leche
(a Lenotre Receipt)
焦糖牛油忌廉
- 6 **Vanilla Macaron**
雲呢拿馬卡龍
Vanilla extract from Papua New
Guinea & Tahiti, AOP Butter
大溪地香草精華、AOP牛油

12 g 6 flavors x 16 pcs
4 hrs 4°C

36428



MACARONS SUMMER FLAVOUR 馬卡龍夏日口味

- 1 **Coconut Macaron**
椰子馬卡龍
Coconut whipped ganache with
coconut puree & shredded coconut
椰子蓉、椰絲
- 2 **Strawberry Macaron**
士多卑梨馬卡龍
Strawberry whipped ganache
士多卑梨蓉
- 3 **Blackcurrant Macaron**
黑加侖子馬卡龍
Blackcurrant whipped ganache
黑加侖子蓉
- 4 **Orange blossom-flavoured Macaron**
香橙馬卡龍
Orange blossom-flavoured ganache
橙花味醬

- 5 **Apricot Macaron**
杏桃馬卡龍
Apricot whipped ganache
杏脯蓉
- 6 **Rose-flavoured Macaron**
玫瑰味馬卡龍
Rose-flavoured whipped
ganache
玫瑰味醬

12 g 6 flavors x 8
pcs
4 hrs 4°C

TEA & COFFEE ACCOMPANIMENT 配咖啡或茶

004723

Traiteur de Paris



RIVE DROITE MACARONS (6 ASSORTED FLAVOURS) 巴黎馬卡龍

- 1 **Pistachio Macaron**
開心果馬卡龍
Pistachio paste and spirulina extract
開心果醬和螺旋藻
- 2 **Lemon Macaron**
檸檬馬卡龍
Butter and lemon juice
檸檬汁和糖漬檸檬
- 3 **Raspberry Macaron**
紅莓馬卡龍
Raspberry
紅莓

- 4 **Chocolate Macaron**
朱古力馬卡龍
Dark chocolate coating and cocoa powder
黑巧克力表層和可可粉
- 5 **Sea Salt Caramel Macaron**
海鹽焦糖馬卡龍
Dark chocolate coating and plain caramel
黑巧克力表層和焦糖
- 6 **Vanilla Macaron**
雲呢拿馬卡龍
Vanilla seeds and vanilla extract
雲呢拿籽和雲呢拿精華

12 g 6 flavors x 12 pcs
2 hrs 0-4°C

006317

Traiteur de Paris



RIVE GAUCHE MACARONS (6 ASSORTED FLAVOURS) 馬卡龍秋日口味

- 1 **Mango and Passion fruit Macaron**
香芒熱情果馬卡龍
Butter, mango puree and plain passion fruit puree
牛油、芒果蓉和熱情果蓉
- 2 **Chocolate Macaron**
朱古力馬卡龍
Dark chocolate and cocoa powder
黑朱古力和可可粉
- 3 **Praline Macaron**
果仁糖馬卡龍
Almond and hazelnut
杏仁和榛子

- 4 **Strawberry Macaron**
士多啤梨馬卡龍
Strawberry flavoured preparation
士多啤梨蓉
- 5 **Coffee Macaron**
咖啡馬卡龍
Coffee extract
咖啡、忌廉、牛油
- 6 **Coconut Macaron**
椰子馬卡龍
Coconut puree
椰子蓉、椰奶、椰絲

12 g 6 flavors x 12 pcs
2 hrs 0-4°C

005984

Traiteur de Paris



RASPBERRY MACARON 紅莓馬卡龍

Raspberry
紅莓

12 g 72 pcs 2 hrs 0-4°C

ASSORTED PETITS FOURS 法式小甜品

000135

Traiteur de Paris

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 slice with Joconde biscuit, strawberry jelly, buttercream & strawberry compote
士多啤梨蛋糕 (Joconde餅乾、士多啤梨啫喱、士多啤梨果漿)
- 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底
- 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.
紅莓芝士蛋糕
- 8 Operas.
歌劇院蛋糕

14 g 8 flavors x 6 pcs

2 hrs 4°C

005571

Traiteur de Paris

HAUTE COUTURE PETITS
FOURS

高級定制法式小甜點

ASSORTED PETITS FOURS

雜錦法式小甜點

- 1 Monts Blancs (hazelnut financier, chestnut cream and whipped mascarpone cream).
白朗峰 (榛子費南雪、栗子奶油和意大利軟芝士忌廉)
- 2 Choux Praline (praline cream, slivered almonds and chopped hazelnuts)
果仁泡芙 (果仁醬、杏仁片和榛子碎)
- 3 Lemon Lingots (hazelnut biscuit, creamy lemon, jelly lemon preparation, whipped cream and meringue)
檸檬蛋糕 (榛子餅底、檸檬忌廉、檸檬果凍、鮮忌廉和法式蛋白霜)
- 4 Opéras (Joconde biscuit soaked in coffee, chocolate, coffee buttercream and chocolate ganache)
歌劇院蛋糕 (法式杏仁蛋糕餅底、朱古力、咖啡奶油和朱古力甘納許醬)

- 5 Red Fruits Cakes (biscuit, crispy white chocolate crisp, red fruits preparation, whipped cream and pistachio)
水果蛋糕 (餅乾底、白朱古力脆脆、雜莓醬、鮮忌廉和開心果)
- 6 Apple Tatins (caramel financier, almonds, caramelized apple preparation, whipped mascarpone and vanilla cream and cinnamon)
蘋果撻 (焦糖費南雪、杏仁、焦糖蘋果醬、意大利軟芝士忌廉和肉桂)
- 7 Chocolate Crunch (cacao biscuit, crispy chocolate, chocolate mousse and chocolate and hazelnut coating)
朱古力脆餅 (朱古力餅底、朱古力脆脆、朱古力慕斯和朱古力榛子外層)
- 8 Mango Tartlets (crumble, mango preparation, vanilla mousse)
芒果餡餅 (奶酥、芒果醬和香草慕斯)

14 g 8 flavors x 6 pcs

2 hrs 4°C

ASSORTED PETITS FOURS 法式小甜品

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、紅莓、檸檬、咖啡和椰子

13 g 6 flavors x 8 pcs

3 hrs 4°C

000122

Traiteur de Paris



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

11 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！



MINI FINANCIERS
迷你法式費南雪小蛋糕

RECEPTION CANAPÉS 宴會小食

005567 Traiteur de Paris



AMUSE BOUCHE BELLEVILLE

華麗法式小食

ASSORTED SAVORY CANAPÉS

雜錦開胃小食

- 1 Quinoa and lentil cakes, yellow carrot purée, carrot slice, soya bean.
藜麥扁豆餅、黃蘿蔔蓉、紅蘿蔔片、黃豆。
- 2 Rosemary cakes, spinach cream, goat cheese and walnut cream.
玫瑰瑪利蛋糕、菠菜奶油、山羊芝士和核桃奶油。
- 3 Buckwheat cakes, toasted buckwheat, citrus cream, smoked salmon and lemon peel.
蕎麥餅、烤蕎麥、柑橘奶油、煙三文魚和檸檬皮。
- 4 Choux, pumpkin seed, pea and lentil hummus, carrot preparation, pea hummus.
泡芙、南瓜籽、豌豆和扁豆腐嘴豆蓉和紅蘿蔔、豌豆豆腐嘴豆蓉。

17 g 4 flavors x 12 pcs 3 hrs 4°C

NEW

004866 Traiteur de Paris



AMUSE BOUCHE RIVOLI

里沃利法式小食

ASSORTED SAVORY CANAPÉS

雜錦開胃小食

- 1 Tomato mozzarella and pesto mini croque.
番茄馬蘇里拉芝士和香蒜醬迷你可麗餅。
- 2 Artichoke and spinach cream rosti.
朝鮮薊和菠菜奶油薯餅。
- 3 Butternut squash mini cake.
胡桃南瓜迷你蛋糕。
- 4 Comte bechamel gougere.
迷你芝士小泡芙。

16 g 4 flavors x 12 pcs 3 hrs 4°C

NEW



AMUSE BOUCHE RIVOLI
里沃利法式小食

RECEPTION CANAPÉS 宴會小食

000035 Traiteur de Paris

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, 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、柑橘忌廉和莢蘆配瑞典麵包
- 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

000089 Traiteur de Paris

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 rilletes 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.
俄羅斯鬆餅、辣根、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.
俄羅斯鬆餅、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

000096

Traiteur de Paris

VEGE
TARIAN

VEGETARIAN CANAPÉS

素食小糕點

ASSORTED SAVORY CANAPÉS

雜錦開胃小食

- 1 Burgers, coriander-yuzu cream, sugarsnap peas, grilled sesame seeds, teriyaki sauce.
漢堡、芫荽柚子醬、豌豆、芝麻、日式照燒醬
- 2 Vegetable club sandwiches (green bread, vegetables, multigrain 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, mozzarella 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

000140

Traiteur de Paris

VEGE
TARIAN

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.
咖喱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 with the mould
可以用模具加熱



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