

2024 COLLECTION

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

香 港 - 澳 門



15 *FB*
solution
ANNIVERSARY



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 15 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，憑著十五年豐富的經驗，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。



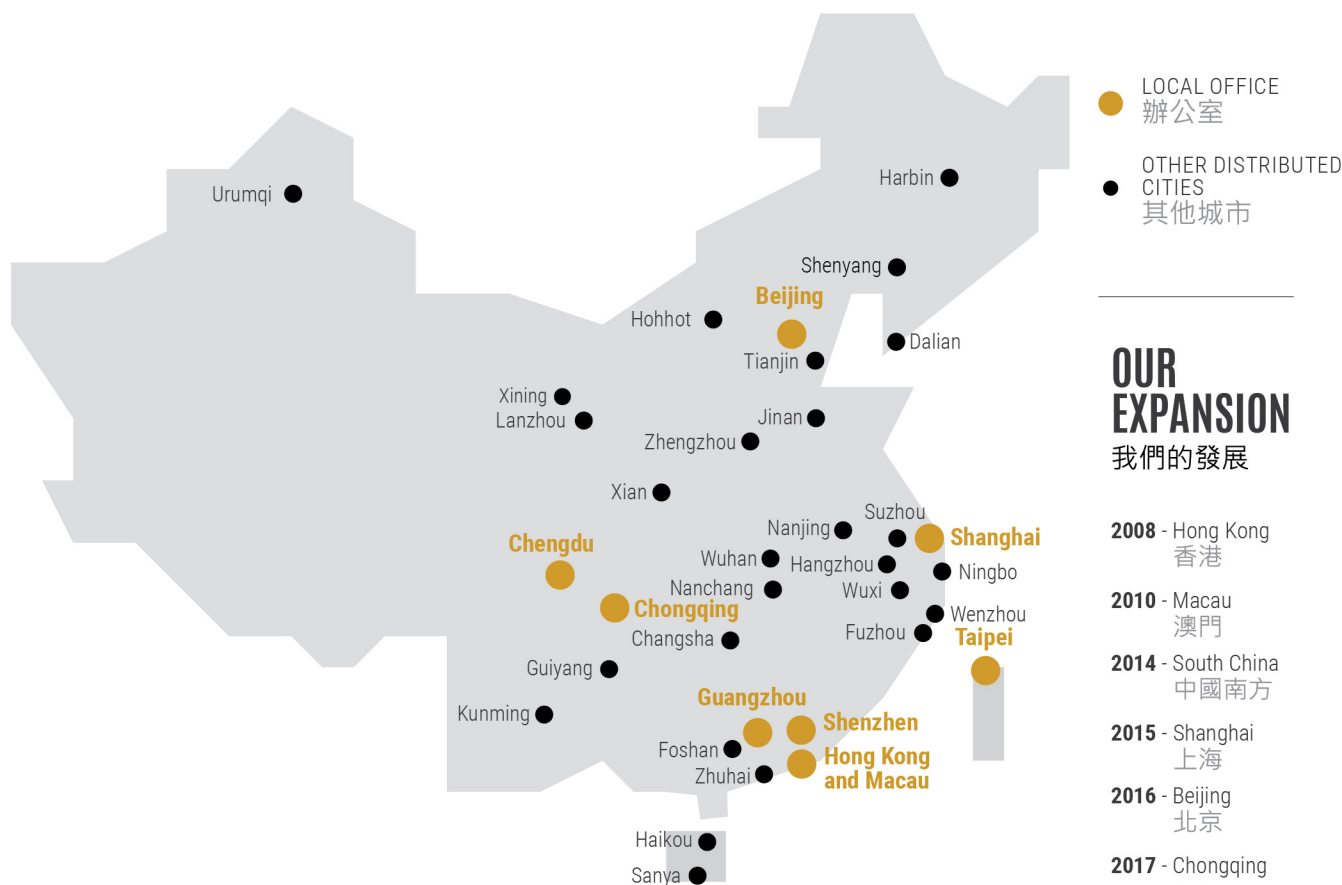
Frédéric Lalos | MEILLEUR OUVRIER DE FRANCE



PIERRE HERMÉ
PARIS

15 YEARS SUPPORTING CHEFS ACROSS GREATER CHINA

15年來對大中華地區廚師的支持



OUR EXPANSION

我們的發展

- 2008 - Hong Kong
香港
- 2010 - Macau
澳門
- 2014 - South China
中國南方
- 2015 - Shanghai
上海
- 2016 - Beijing
北京
- 2017 - Chongqing
重慶
Taipei
台灣
- 2020 - Chengdu
成都



200 different bakery products
in 2023
200種烘焙產品

15 years of existence
15年的堅持

90

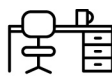
partners supporting you daily
90個合作夥伴支持你的生活日常

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



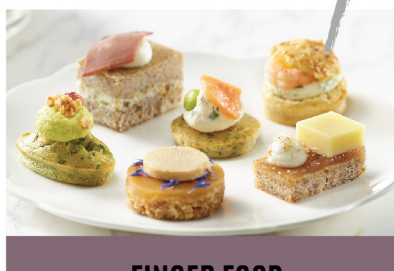
GLUTEN-FREE

不含麩質系列



DESSERTS

甜品



FINGER FOOD

一口小吃



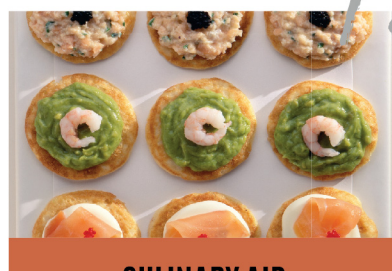
BREADS

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

37383



NEW

AOP CROISSANT "ÉCLAT DU TERROIR"

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。

70 g 70 30-45 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

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

40443



**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

40440



**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



**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

37455



**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

36672



**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



**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

When French Baking Expertise and far, we offer you the Viennese Pastries rich in flavours.

法式烘焙專業技術從遠近潮流所啟發，為你提供味道豐富、
充滿風味的維也納酥點。

34732



VEGE
TARIAN

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

52779



VEGE
TARIAN



NEW

STRAIGHT VEGAN CROISSANT

純素牛角酥

Premium Margaine.
優質植物油。

78 g 80 25-35 min
180°C 16-20 min



COUNTRY-STYLE CROISSANT

A croissant with a dark centre, rich in seeds
- Original mix of 6 seeds
- Surprising recipe with malted barley flour

鄉村風味牛角酥

中心深色、富含種子的牛角酥
- 6 種種子的傳統組合
- 令人意想不到的大麥麥芽麵粉配方

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



31792



A.O.P. PAIN AU CHOCOLAT “ÉCLAT DU TERROIR”

A.O.P. 朱古力酥

Puff pastry dough, pure fine butter and cocoa. All the richness, taste and crunch of the Eclat 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

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

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

31691



NEW

A.O.P. BUTTER PAIN AU CHOCOLAT (NEED PROOFING)

A.O.P. 朱古力酥 (需要發酵)

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

80 g 150 2h-2h15
165-175°C 16-17 min

A.O.P. BUTTER PAIN AU CHOCOLAT

A.O.P. 朱古力酥

A.O.P. BUTTER CROISSANT “ÉCLAT DU TERROIR”

A.O.P. 大牛角酥

30228



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



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



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

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 · 配上吉士忌廉和紅莓餡。

90 g 70 30-45 min
165-170°C 16-17 min

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

ARTY

La viennoiserie des artisans créatifs

The New ARTY Collection 全新ARTY系列

Inspired by the mastery of pastry chefs, Bridor's Éclat du Terroir collection is introducing ARTY, new Viennese pastries that bring art to baking with captivating visuals.

受西點師精湛技藝的啟發，Bridor在Éclat du Terroir 系列旗下推出全新ARTY系列，該系列包含兩款外觀誘人的維也納酥點新品，將藝術完美融入烘焙中。

41855



NEW

ARTY CROISSANT “ÉCLAT DU TERROIR”

(NEED PROOFING)(需要發酵)

A new, original, modern and pyramid shape with thin and delicate puff pastry on the outside, well-defined layers and a silky smooth crumb.

新穎、原創、現代的金字塔形狀，外皮薄而細膩，層次分明，口感鬆脆豐富。

75 g 150 1h45-2h at 27-28°C

165-175°C 15-17 min



41856



NEW

ARTY PAIN AU CHOCOLAT “ÉCLAT DU TERROIR”

(NEED PROOFING)(需要發酵)

Exceptional lamination with a fairly short, but wide and generous shape. A chocolate-rich recipe.

出色的層壓結構，具有相當短但寬大的形狀。富含朱古力的食譜。

85 g 135 2h-2h15 at 27-28°C

165-175°C 16-17 min



40259



VEGÉTARIEN

PIERRE HERMÉ ALMOND & LEMON FILLED CROISSANT PIERRE HERMÉ 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



VEGÉTARIEN

PIERRE HERMÉ ALMOND & PISTACHIO FILLED CROISSANT PIERRE HERMÉ 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



PIERRE HERMÉ APPLES & CINNAMON TRIANGLE PIERRE HERMÉ 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.

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。

FINE BUTTER MINI PASTRIES 優質牛油迷你維也納酥點

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

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

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

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

36815



NEW

MINI RASPBERRY ROLL 迷你覆盆子卷

Puff pastry dough, pure fine with raspberry filling.

酥皮麵糰 · 純正優質牛油 · 配上覆盆子餡。

⚖️ 35 g 📦 150 ❄️ 30 min
🔥 170°C 🕒 13-14 min

32924



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

FINE BUTTER MINI PASTRIES 優質牛油迷你維也納酥點

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，配上吉士忌廉和提子乾餡。

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 raisin.
酥皮麵糰，純正優質牛油，配上吉士忌廉和提子乾餡。

30 g 260 30-45 min

165-170°C 14-15 min

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

FINE BUTTER MINI PASTRIES 優質牛油迷你維也納酥點

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

36822



NEW

MIX MINI FRIANDISES

精選迷你酥點

- 1 Mini Chocolate Twist 28g
迷你朱古力扭紋酥
- 2 Mini Vanilla Custard Triangle 40g
迷你雲呢拿吉士忌廉三角酥
- 3 Mini Raspberry Extravagant 35g
迷你覆盆子酥
- 4 Mini Praline Finger 35g
迷你果仁條

200 (50 pcs x 4 pastries)

✱ 30-45 min

165-170°C 13-15 min

32232



NEW

MIX MINI GOURMANDISE

雜錦迷你酥點

- 1 Mini Cinnamon Swirl 35g
迷你玉桂扭紋酥
- 2 Mini Chocolate Twist 28g
迷你朱古力扭紋酥
- 3 Mini Cranberry Twist 30g
迷你紅莓扭紋酥
- 4 Mini Custard Extravagant 40g
迷你吉士酥

140 (35 pcs x 4 pastries)

✱ 30-45 min

165-170°C 13-15 min



MIX MINI FRIANDISES
精選迷你酥點

40837



VEGE
TARIAN

NEW

MINI FAT BLEND CROISSANT 混合牛油迷你牛角酥

Margarine and butter
優質混合牛油

30 g 240 30-45 min

165-170°C 13-14 min

35507



VEGE
TARIAN

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



VEGE
TARIAN

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 30-45 min

165-170°C 15-17 min

37820



VEGE
TARIAN

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



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



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



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



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® CHEESE LATTICE
笑牛牌®芝士酥

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

38479



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

38478



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



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

52732



MINI CHEDDAR CHEESE CROISSANT

迷你車打芝士牛角酥

Puff pastry dough, pure fine butter, cheddar cheese filling

酥皮麵糰、法國純正優質牛油、車打芝士。

35 g 230 25-35 min

180°C 10-15 min

NEW



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 "

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 200-210°C

6-8 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 200-210°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 190-200°C

7-9 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

190-200°C 7-9 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 190-200°C

7-9 min

31480



DARK RYE BREAD 黑麥包

Wheat flour and rye flour.
小麥麵粉和裸麥麵粉。

45 g 60 0-10 min

190-200°C 7-9 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。

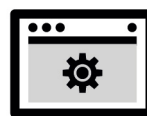
19 cm 50 g 50

0-10 min 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

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

52347



100% FULLY BAKED BREAD



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

52810



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

52806



ONION BEET ROOT BREAD ROLL

洋蔥紅菜頭麵包

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



ONION BEET ROOT BREAD ROLL
洋蔥紅菜頭麵包

SWEET POTATO CURRY BREAD ROLL
咖哩番薯麵包

100% FULLY BAKED BREADS 100% 全烘焙麵包

36110



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



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

37393



VEGAN

SNACKING DOR 2018

100% FULLY BAKED BREAD

SOURCE OF FIBRE

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



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

80028



100% FULLY BAKED BREAD

VEGE TARIAN



NEW

PRE-SLICED BURGER BUN WITH SESAME

預切芝麻漢堡包

Wheat flour, canola oil, sesame.
小麥麵粉、芥花籽油、芝麻。

60 g 40

80029



100% FULLY BAKED BREAD

VEGE TARIAN



NEW

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

60ROBR



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



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)

GASTRONOMIC SANDWICH

美食三明治

A collection of soft-textured sandwich breads that combines French baking expertise with that from other cultures, consisting of original and flavoursome recipes.

質地鬆軟的三文治麵包系列，結合法國烘焙專業知識與世界各地飲食文化，包括原創且美味的食譜。



SAVOUR THE DELIGHTS OF CIABATTA BREAD 品嚐意大利包的美味

Ciabatta, often likened to Italy's version of the French baguette, is widely loved both at home and abroad. This bread's special features include high moisture content and inclusion of olive oil in its recipe. Its unique qualities are heightened by a lengthy fermentation process, resulting in a soft, airy core that beautifully complements its lightly crispy crust.

意大利三文治包廣受大眾喜愛，這種麵包的特點是水份含量高，配方中含有橄欖油，經過長時間的發酵過程，它的獨特品質得到了進一步提升，從而形成了柔軟、透氣的內部，與鬆脆的外皮相得益彰。



52807



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



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

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

41737



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 25

180°C 10-12 min



PLAIN CIABATTA BREAD WITH OLIVE OIL
意大利包



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 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 190-200°C

10-12 min

41010



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



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



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



52663



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



PAPER BAG ON DEMAND

NEW

52646



SIMPLY BAGUETTE

長法包

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

50 cm 350 g 16

205°C 6-7 min



NEW

52724



MULTIGRAIN SOURDOUGH BAGUETTE

多穀長法包

Wheat flour, wheat sourdough, sunflower seeds, oat flakes, Flax seeds and cracked wheat grains.

小麥麵粉、小麥酸酵麵糰、葵花籽、燕麥片、亞麻籽、麥粒。

45.5 cm 352 g 32

210°C 4-5 min



NEW



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. 32
了解更多有關小麥酸酵麵糰 P. 32



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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, knowhow 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。

41630



SOURCE OF FIBRE

MUESLI BREAD

麥片麵包

Wheat flour, raisins, rye flour, oat flakes, cranberries, hazelnuts, dried apricots, sesame seeds, honey.
小麥粉、葡萄乾、黑麥粉、燕麥片、蔓越莓、榛果、杏乾、芝麻、蜂蜜。

17.5 x 9 cm

280 g 26 30 min

180-190°C 13-14 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。

17.5 x 10.5 cm

280 g 28 10 min

190-200°C 11-13 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。

23.5 x 9 cm

330 g 26 10 min

180-190°C 13-14 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。

23.5 x 9 cm

330 g 26 10 min

190-200°C 11-13 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。

23.5 x 9 cm

330 g 26 10 min

180-190°C 13-14 min

32993



NATURAL SOURDOUGH

BUCKWHEAT FLOUR BREAD

蕎麥包

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

17.5 x 17.5 cm

450 g 16 10 min

190-200°C 16-18 min

33365



SOURCE OF FIBRE

NATURAL SOURDOUGH

BATARD BREAD

酸酵法包

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

28 x 11.5 cm

540 g 14 10 min

190-200°C 16-18 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，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。

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。

18.5 x 13.5 cm
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、小麥酸酵麵糰、種籽和穀物: 葵花籽、芝麻、麥芽粉、黃色和棕色亞麻籽。

19.5 x 13 cm
450 g 16 10 min
190-200°C 16-18 min

41016



BIG PARISIAN BREAD 大巴黎長麵包

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

49 x 13.5 cm
1100 g 10 10 min
190-200°C 16-18 min

41009



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。

49 x 13.5 cm
1100 g 10 10 min
190-200°C 16-18 min

41017



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。

49 x 13.5 cm
1100 g 10 10 min
190-200°C 16-18 min

60FCCR



ROSEMARY AND OLIVE OIL FOCACCIA

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。

20 x 17.5 cm 430 g
14 205°C 5 min

NEW

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)。

21 x 9.5 cm
330 g 26 10 min
190-200°C 11-13 min

60POMR



APPLE AND RAISIN BREAD 蘋果提子包

Wheat flour, raisins, dry apple
小麥麵粉、蘋果乾、提子。

30 x 10 cm
454 g 18 60 min
210°C 4-5 min

NEW



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

004353

Traiteur de Paris

VEGE
TARIAN

NEW

**POTATO GRATIN WITH
SUMMER TRUFFLE**
 松露忌廉千層薯

Potatoes, cream, emmental cheese,
Tuber aestivum white summer truffle
馬鈴薯、忌廉、安文達芝士、
夏塊菌白夏松露。

7 cm 100 g 20
 Frozen: 24 min at 180°C
 Frozen: 3 min 20 sec at 750W

004858

Traiteur de Paris


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

005088

Traiteur de Paris

VEGE
TARIAN
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

VEGE
TARIAN
MUSHROOM FLAN
 法式烤蘑菇批

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

6 cm 70 g 20
 Frozen: 22 min at 150°C



**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)

005565 Traiteur de Paris

VEGE
TARIAN

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

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

006745 Traiteur de Paris

VEGE
TARIAN

NEW

CHOCOLATE LINGOT

特濃朱古力慕絲

Frozen dessert composed of chocolate cream, chocolate mousse, chocolate

朱古力餅乾、58%可可脆、忌廉朱古力、71%可可朱古力慕斯、朱古力糖衣。

11 x 2.8 x 2.4 cm 65 g

16 3 hrs 4°C

005316 Traiteur de Paris

VEGE
TARIAN

NEW

CHOCOLATE HAZELNUT CRUNCH

朱古力榛子脆餅

Cocoa-hazelnut biscuit, chocolate crunch, chocolate mousse, milk chocolate-hazelnut coating.

可可榛果餅乾、朱古力脆餅、朱古力慕斯、牛奶朱古力榛果塗層。

11 x 2.5 x 2.5 cm 65 g

16 3 hrs 4°C



CHOCOLATE HAZELNUT CRUNCH
朱古力榛子脆餅

INDIVIDUAL DESSERTS (COLD) 一人份甜品 (冷)



BASQUE CHEESECAKE
巴斯克芝士蛋糕

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

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

INDIVIDUAL DESSERTS 一人份甜品

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



VEGE TARIAN

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



VEGE TARIAN

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



VEGE TARIAN

GLUTEN FREE

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

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

006607 Traiteur de Paris



VEGE TARIAN

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

006633 Traiteur de Paris



VEGE TARIAN

NEW

BASQUE CHEESECAKE

巴斯克芝士蛋糕

The top is delightfully caramelized, while the plain cheese and mascarpone mixture is creamy with a touch of vanilla.

原味忌廉和意大利軟芝士，再加入一點雲呢拿香味，面層是令人愉悅的焦糖。

7 cm 95 g 20

2 hrs 4°C

004710 Traiteur de Paris



NEW

RED BERRIES CHEESECAKE

紅莓芝士蛋糕

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

忌廉、杏仁粉、塔皮、軟檸檬芝士蛋糕忌廉、紅莓果醬(草莓、覆盆莓、紅醋栗和黑莓)。

7 cm 90 g 16

4 hrs 4°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

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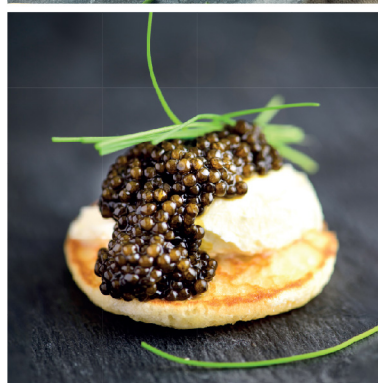


MINI BLINI

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

VEGE
TARIAN

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

VEGE
TARIAN

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

VEGE
TARIAN

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



RASPBERRY MACARON
紅莓馬卡龍

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



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

VEGE
TARIAN

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

INC.
PROTECTION
LIDVEGE
TARIAN

005571

Traiteur de Paris

INC.
PROTECTION
LIDSAINT-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

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

RECEPTION CANAPÉS 宴會小食

004866 Traiteur de Paris



NEW

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

Frozen: 14 min at 170°C

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

RECEPTION CANAPÉS 宴會小食

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 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.
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
PRESTIGE CANAPÉS (6 FLAVOURS)
豪華法式小糕點 (6 種口味)

- 1 Buckwheat cakes, goat cheese cream and smoked dried duck breast
蕎麥餅、山羊忌廉芝士和煙燻鴨胸肉
- 2 Sesame cakes, parsley and lemon cream, marinated shrimp
芝麻餅、番茜檸檬忌廉、醃蝦
- 3 Parsley cakes, salmon cream, smoked salmon and soya bean
歐芹蛋糕、鮭魚忌廉、煙燻三文魚和黃豆
- 4 Spinach cakes, pea cream, almond and cranberry mix
菠菜蛋糕、豌豆忌廉、杏仁和蔓越莓混合
- 5 Toasted bread crumbs, apricot and Sichuan pepper preparation, block of foie gras and cornflower
烤麵包屑、杏子和花椒、鵝肝塊和矢車菊
- 6 Walnut biscuits, onion preparation, Comté cheese and walnut cream
核桃餅乾、洋蔥、甘地芝士和核桃奶油

 14 g  6 flavors x 8 pcs

 3 hrs  4°C

NEW



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