Marguerite –
Finest Recipe Selection
2017
We would like to invite you to discover the world of Marguerite. Some recipes will be completed with our premium fruit fillings from the brand Fruffi. This brochure is presenting favorite recipe suggestions from our pastry chefs. Feel free to try these recipes with our products or use them to develop your own creative pastries and desserts.

**Summary**

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Let Yourself Be Inspired

دع نفسك للإلهام
Marguerite is the Premium brand for high quality French pastry and dessert ingredients. With more than 100 years of experience we are offering the perfect range of premium ingredients enabling you to produce the very special pastry, cake or dessert.

The outstanding range provides you with the perfect base for the realization of your own creations - with a wide assortment of exquisite ingredients.

As a professional pastry chef, you are faced with the challenge to surprise and inspire your guests and customers with new creations every day. Your personal formula for success: all your skills and experience as well as the utmost care and attention to detail. Your craft: noble ingredients for the highest demands. Your differentiation from the mainstream: your special signature.

Marguerite ingredients can take you to the next level, with innovation and guaranteed finest quality.

THE WORLD OF MARGUERITE
- Almond Pastes
- Croquants
- Custard Creams
- Fondants
- Glazes
- Completed with our premium Fruffi fruit fillings

NO LIMITS TO SHOW YOUR ART AND INSPIRATION

لأول مرة، يحظر في عمل المعجنات، فأنت تواجه تحدياً كبيراً يتمثل في المفاجأة والإلهام للضيوف والزبائن مع إبداعات جديدة كل يوم. نعتبر أن إنتاج الخصوصية كلما تجاوزت أغلب المهارات والخبرات وكذلك أفضل قدر من الرعاية والاهتمام بالتفاصيل.

العالم مارغريت: المكونات الرائعة لتبليغ المطالعات والاحتياجات، استثنائية على الذوق التقليدي. توقعيات المميز، يمكن أن تكون مكونات مارغريت تأخذك إلى المستوى التالي، من الإبتكار وتمكن جودة مميزة.

لا حدود لإظهار فنك وإبداعك!
### Vanilla Sablage

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>SAINT HONORE GOLD CAKE</td>
<td>100 g</td>
<td></td>
</tr>
<tr>
<td>Brown Sugar</td>
<td>125 g</td>
<td></td>
</tr>
<tr>
<td>Flour</td>
<td>125 g</td>
<td></td>
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<tr>
<td>Vanilla sugar</td>
<td>5 g</td>
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</tbody>
</table>

Mix all ingredients with a paddle. Spread with 2 mm thickness. Put briefly in a freezer and then cut some discs according to the desired size of the choux.

### Choux Paste

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Notes</th>
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</thead>
<tbody>
<tr>
<td>Water</td>
<td>250 g</td>
<td></td>
</tr>
<tr>
<td>Milk</td>
<td>250 g</td>
<td></td>
</tr>
<tr>
<td>SAINT HONORE GOLD CAKE</td>
<td>200 g</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>15 g</td>
<td></td>
</tr>
<tr>
<td>Salt</td>
<td>7 g</td>
<td></td>
</tr>
<tr>
<td>Flour</td>
<td>300 g</td>
<td></td>
</tr>
<tr>
<td>Eggs</td>
<td>300 g</td>
<td></td>
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Melt the fat in the water and add milk, salt and sugar. Bring it to a boil. Immediately add the flour all at once and stir continuously with a wooden spoon. Cook for a couple of minutes until the mixture pulls away from the pan. Form a ball and remove from the heat. Place the dough in the bowl or a mixer, using a wooden spoon or the paddle attachment, mix the dough for a few minutes, allowing it to cool slightly. Add the eggs gradually, mixing the dough until it is smooth each time. Scrape down the sides and bottom of the bowl until the eggs are incorporated. According to the flour quality, sometime you will have to adjust and put more or less eggs. The paste should be of a pipeable consistency, not too firm and not too runny.

### Crunchy White Chocolate

<table>
<thead>
<tr>
<th>Ingredient</th>
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<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>CROQUANT WHITE CHOCOLATE</td>
<td>375 g</td>
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</tbody>
</table>

Modify the temperature of the product to have the right texture.
**Assembly and Finishing**

Make some special eclairs by piping 4 balls. Place a disc of Vanilla sablage on each ball. Bake in a deck oven at 200°C for around 40 min. After baking, cut the eclairs in two parts. Garnish the bottom with around 15 g of crunchy white chocolate using a teaspoon. Pipe some pistachio cream (20g / eclair). Inject a raspberry confit peak at the center of pistachio cream (10g / eclair) using a plain nozzle 6 mm Ø. Pipe the light vanilla cream (40g / eclair) using a plain nozzle 18 mm Ø and close the eclairs with the top part. Decorate with the colored discs of the special fondant.

**Custard Cream**

- 90 g TRADITION EXTRA
- 180 g Sugar
- 1000 g Milk
- 80 g Egg yolks
- 1 pce. Vanilla pod
- 60 g Butter

Mix the custard cream powder and the 1/2 of the sugar. Add a little bit of cold milk and then the egg yolks, mix well. Boil the remaining milk and sugar. As soon as it comes to the boil, pour into the first preparation and boil for 1 minute while continuously mixing. Place in the fridge covered with a plastic alimetary film to prevent skin formation.

**Pistachio Cream**

- 470 g CUSTARD CREAM
- 30 g Pistachio paste

Add the pistachio paste to the smoothed custard cream.

**Raspberry Confit**

- 75 g STABLOFOUR RASPBERRY
- 125 g Raspberry puree
- 50 g Sugar
- 4 g Pectin NH
- 15 g GLUCOSE CRYSTAL
- 3 pce. Sheets of gelatin

Boil STABLOFOUR RASPBERRY, raspberry puree, sugar mixed with pectin and GLUCOSE CRYSTAL. Add the gelatin previously rehydrated in a large volume of cold water and then drained. Keep in the fridge for assembly.

**Vanilla Light Cream**

- 500 g Custard Cream
- 500 g PRIMA NATCREAM

Smooth the custard cream then fold in the whipped cream.

**Special Fondant**

- 40 g Cocoa butter
- 40 g GLUCOSE CRYSTAL
- 400 g FONDANT EXTRA WHITE

Mix together melted cocoa butter, GLUCOSE CRYSTAL (liquefied in the microwave) and FONDANT EXTRA WHITE. Heat the mix until 38°C. Color half of this mass in green and the other half in raspberry pink. Place each mass between 2 plastic sheets and laminated on 2.5 mm thickness. Put in a blast freezer and then cut discs to the desired size. Keep in the fridge for finishing. The remaining fondant can be reheated and reused.

The remaining fruits are placed in the center of the eclairs before serving.
Cocoa Sponge

Recipe calculated for 24 pieces

Ingredients:
- 350 g White Almond Paste 50%
- 180 g Egg yolks
- 45 g Eggs
- 42 g Butter
- 60 g Egg whites
- 60 g Staboline 815
- 24 g Flour
- 15 g Cocoa powder

Assembly and Finishing

In the mixing machine with a paddle attachment, whip the almond paste with the egg yolks, eggs and the softened butter. Add the egg whites beaten with STABOLINE 815. Finally add the flour mixture and cocoa powder sifted together. Pipe in rings of 6 cm Ø (15g / ring) and bake 7-8 minutes at 170°C in a fan oven.

Cherry Filling

Ingredients:
- 500 g Fruffi Cherry

Mascarpone Mousse

Ingredients:
- 60 g Milk
- 83 g Sugar
- 3 pcs. Sheets of gelatine
- 285 g Mascarpone Cheese
- 715 g Prima Natcream

To prepare the cherry filling:
- Bring the milk and sugar to a boil.
- Add the gelatin leaves (previously rehydrated in a large volume of cold water) and pour on the mascarpone cheese. Add the whipped cream.

To prepare the mascarpone mousse:
- Bring the milk, sugar, and gelatin to a boil.
- Add the mascarpone cheese and pour it over the gelatin.
- Add the whipped cream.

Crunchy Pistachio

Ingredients:
- 600 g Croquant Pistachio

Modify the temperature of the product to have the right texture.

Assembly and Finishing

For chocolate curls: Spread a thin layer of dark chocolate on a plastic strip of 60 x 24 cm. Before complete crystallization of the chocolate, cut some rectangles of 24 x 6 cm, then cut back into their diagonal. Wrap around a roll of 7.5 cm diameter. Keep aside for decoration.

After cooling of the cocoa sponge, keep the rings used for baking, and garnish with 20g of cherry filling, then put in a blast freezer.

Fill the molds Flexipan® “Cupcakes 73 mm Ø 40 mm deep” with the mascarpone mousse (50g / mold) and insert cocoa sponge topped with cherry filling until 2 mm from the edge. Then briefly put in a blast freezer.

Complete the molds with crunchy pistachio. Spray the cakes with white velvet (50/50 cocoa butter and white chocolate + titanium oxide). Sprinkle the edge of the chocolate curls with CODINEIGE and place them around the desserts.

Decorate with a cherry and some drops of red colored ROYAL MIRROR NEUTRAL.

التشميش والتوت

Pour the cherry filling into the chocolate curls.

The final product is displayed on a white plate, garnished with cherries, and served chilled.

The decoration is completed with a red ROYAL MIRROR NEUTRAL.

التحليقات

Pour the mousse into a piping bag and spread it evenly around the chocolate curls.

The final product is displayed on a white plate, garnished with cherries, and served chilled.

The decoration is completed with a red ROYAL MIRROR NEUTRAL.

الزبدة والكريستال

Pour the mousse into a piping bag and spread it evenly around the chocolate curls.

The final product is displayed on a white plate, garnished with cherries, and served chilled.

The decoration is completed with a red ROYAL MIRROR NEUTRAL.

الحليب والسكر

Pour the milk and sugar into a pot and bring to a boil.

The final product is displayed on a white plate, garnished with cherries, and served chilled.

The decoration is completed with a red ROYAL MIRROR NEUTRAL.

العسل والليمون

Pour the lemon juice into a pot and bring to a boil.

The final product is displayed on a white plate, garnished with cherries, and served chilled.

The decoration is completed with a red ROYAL MIRROR NEUTRAL.

الملحقات

Pour the toppings into a piping bag and spread them evenly around the chocolate curls.

The final product is displayed on a white plate, garnished with cherries, and served chilled.

The decoration is completed with a red ROYAL MIRROR NEUTRAL.

الشوكولاتة والفستق

Pour the chocolate and pistachio into a piping bag and spread them evenly around the chocolate curls.

The final product is displayed on a white plate, garnished with cherries, and served chilled.

The decoration is completed with a red ROYAL MIRROR NEUTRAL.

التجهيز والتحضير

Pour the ingredients into a bowl and mix them together.

The final product is displayed on a white plate, garnished with cherries, and served chilled.

The decoration is completed with a red ROYAL MIRROR NEUTRAL.

الشوكولاتة والبيض

Pour the chocolate and eggs into a bowl and mix them together.

The final product is displayed on a white plate, garnished with cherries, and served chilled.

The decoration is completed with a red ROYAL MIRROR NEUTRAL.

المكونات

Pour the ingredients into a bowl and mix them together.

The final product is displayed on a white plate, garnished with cherries, and served chilled.

The decoration is completed with a red ROYAL MIRROR NEUTRAL.
Crunchy Speculoos

500 g CROQUANT SPECULOOS

Modify the temperature to obtain the desired texture.

Almond Caramel Paste

500 g ALMOND PASTE 33%
25 g Caramel aroma

Mix together.

Assembly and Finishing

Make balls of CROQUANT SPECULOOS 10g, and place them in the freezer.

Roll the almond caramel paste at around 3 mm, cut with a circular cutter and cover the speculoos bowl.

Coat with temperate milk chocolate, wait till the chocolate is set.

Apply a second coat of milk chocolate, put on a rack to obtain the Chardon decoration.
Biscuit Dacquoise

- 300 g Blanched Almond Powder
- 250 g Icing sugar
- 600 g Egg whites
- 300 g Sugar
- 100 g Flour

Whip the egg whites with the sugar. Gently add almond powder, flour and icing sugar, sifted together. Spread on two sheets of baking paper and bake for about 15 min at 170°C in a fan oven.

Crunchy Praline

- 1500 g PRALIN CROQUANT

Modify the temperature of the product to have the right texture.

Chocolate Mousse

- 1400 g Water
- 560 g DELICE INSTANT
- 1000 g Chocolate Extra Bitter
- 2000 g PRIMA NATCREAM

Make a custard cream with the water and DELICE INSTANT. Then add the melted chocolate. When the chocolate custard cream is at about 30°C, fold in the whipped PRIMA NATCREAM.

Assembly and Finishing

Apply PRALIN CROQUANT on the biscuit dacquoise. Put in a fridge or a freezer to get it firmer. Spread the chocolate mousse, and then put in the deep freezer. Glaze with 400 g of ROYAL NIBOR CHOCOLAT.

Craquissim’ Absolu

وصفة لعمل قالب ٤ بيسكويت داكواز

- ٣٠٠ جم مسحوق لوز مقشر
- ٢٥٠ جم مسحوق السكر
- ٦٠٠ جم بياض البيض
- ٣٠٠ جم سكر
- ١٠٠ جم طحين

خفق بياض البيض مع السكر. إضف بلطف مسحوق اللوز والدقيق ومسحوق السكر، المنخول معا. يوزع على ورقتين من ورق الخبز وتخبز لمدة ١٥ دقيقة عند درجة حرارة ٠٧١ درجة مئوية في فرن وتصبح رائعة وصحيحة.

كرانشى برالينا

- ١٥٠٠ جم ببرالين كروكانت

تعديل درجة الحرارة للحصول على المزيج المطلوب.

شوكولا موس

- ١٤٠٠ جم ماء
- ٥٦٠ جم ديليسى انستانت
- ١٠٠٠ جم شكولاتة مرة زيادة
- ٢٠٠٠ جم ريماث كريمين

نضع كريمة الكاسترد مع الماء والديليسى الفورية. ثم نضيف الشيكولاتة الذائبة. وعندما تصل درجة حرارة الكاسترد بالشيكولاتة إلى درجة ٣٠ درجة مئوية، تطوي بهم بايضاً كريمة المخفوقة.

التجميع والتجهيز

ضع البرالين كروكانت على بسكويت الداكواز ثم توضع في الثلاجة أو الفريزر لتصبح أكثر ثباتًا. ثم توضع في الفريزر السريع مرة أخرى. تدهن بـ ٤٠٠ جرام من جلاس رويال ميرور شوكولا.
**French Meringue**

200 g Egg whites
400 g Sugar

Beat the egg whites and gradually add half of the sugar. After it is getting smooth, firm and shiny, add the remaining sugar. Pipe on greaseproof paper lines of 13 X 2 cm and let them dry in the oven for 24 – 48 hours. Then bake at 90°C with open vent for 20 minutes.

**Crunchy Lemon Meringue**

900 g CROQUANT LEMON MERINGUE

Modify the temperature to obtain the desired texture. Roll out between baking paper to 60 x 40 cm. Freeze. Cut in rectangles of 13 x 2 cm.

**Fine leaves from CHOCOLATE 34%**

300 g Milk Chocolate 34%

Spread the tempered chocolate on a plastic sheet 60 x 40 cm and cut in 13 x 2 cm. Let it crystallize at room temperature between two plates so that the leaves remain very flat. Do not cut.

**Crème Pâtissière**

80 g TRADITION EXTRA
160 g Sugar
800 g Milk
60 g Egg Yolks

Mix TRADITION EXTRA dry with half of the sugar. Mix with a bit of milk and add the egg yolks. Boil the rest of the milk with remaining sugar. Add the mixture and boil for 1 minute. Let it cool down.

**Creme Praliné Noisette**

300 g PRALIN DOUCEUR NOISETTE
1000 g Crème Pâtissière
200 g PRIMA NATCREAM

Mix PRALIN DOUCEUR NOISETTE with the Crème Pâtissière and gently fold in the whipped cream.

**Assembly and Finishing**

Top each French Meringue with a slice of Crunchy Lemon Meringue. Pipe the Creme Praliné on top by using a star nozzle. Cover with a fine Chocolate leave. Pipe the Lemon cream with a round nozzle 6mm in a spiral. Garnish with a lemon zest and gold leaves.

**Crème Chantilly Lemon**

90 g Eggs
90 g Sugar
90 g Lemon juice
125 g Butter
300 g PRIMA NATCREAM

Prepare a lemon cream by cooking eggs, sugar and lemon juice in a Bain-Marie until it has the consistency of custard. Add the cold butter in pieces and homogenize. After totally cooled fold in the whipped cream.
**French Meringue**

Recipe for 24 pieces

150 g Egg whites
300 g Sugar

Whip the egg whites and gradually add half of the sugar. When the egg whites are firm, smooth and shiny, add the remaining part of sugar.

**Green Tea Mousseline Cream**

350 g Milk
8 g Green Tea Powder «Matcha»
40 g GEL NEUTRAL
150 g DELICE INSTANT
500 g Butter
100 g PRIMA NATCREAM

Heat the milk. Add the «Matcha» green tea powder and the GEL NEUTRAL. At 30°C add the DELICE INSTANT powder and mix at maximum speed for about 4 min. Add gradually the soften butter and then the liquid PRIMA NATCREAM. Continue to whip until you obtain a smooth texture.

**Red Fruits Crunchy Mix**

500 g CROQUANT RED FRUITS

Modify the temperature of the product to have the right texture.

**Pistachio Dacquoise Sponge**

100 g Egg whites
33 g Sugar
20 g Pistachio paste
75 g Blanched Almond Powder
90 g long sugar

Beat the egg whites very firm with the sugar and mix in the diluted pistachio paste. Then add the almond powder, fold with the icing sugar, and finally, the chopped pistachios. Pipe out with a n° 9 nozzle. Bake in a convection oven at 180° for about 20 minutes.

Assembly and Finishing

With a tea spoon, apply a 0.3 cm thick layer of the french meringue in the Flexipan demi-sphère 7 cm Ø mould, dry in a proof cabinet at 60°C for 48h and then bake at 90°C for 20 min.

roll the CROQUANT RED FRUITS between 2 baking paper sheets and cut into 5 cm Ø discs. Keep in the fridge.

Garnish half full the meringue dome with the mousseline cream. Place some fresh strawberries and raspberries.

Then place the red fruits croquant discs. Pipe some mousseline cream and finish with a disc of pistachio dacquoise sponge.
Vanilla Caramel

500 g Sugar
750 g PRIMA NATCREAM
1 pce Vanilla pod
20 g SAINT HONORE GOLD CAKE
5 g Fleur de sel

Melt the sugar in a pan till it is caramelized. In another pan heat the cream with the vanilla pod and add it to the caramel. Add the SAINT HONORE GOLD CAKE and the FLEUR DE SEL to taste.

Mascarpone Cream

1000 g Mascarpone
800 g PRIMA NATCREAM (liquid)
300 g long sugar
30 g lemon juice
800 g PRIMA NATCREAM (whipped)
100 g Honey

Mix mascarpone with the liquid cream. Add sifted icing sugar, lemon juice and the whipped cream with honey.

Sablé Breton (shortbread dough)

160 g Egg yolk
320 g Sugar
450 g Flour
15 g Baking powder
5 g Fleur de sel
320 g SAINT HONORE GOLD CAKE

Mix egg yolk and sugar. Then add the sifted flour and baking powder with the FLEUR DE SEL and the softened SAINT HONORE GOLD CAKE. Place into the fridge. Roll about 0.2 cm and detailing small cubes of about 0.5 x 0.5 cm. Bake at 180°C in a deck oven for about 10 min.

Gianduja

200 g Milk chocolate 34%
100 g Cocoa butter
1000 g PRAULIN DOUCEUR HAZELNUT

Melt the milk chocolate with cocoa butter and add PRAULIN DOUCEUR HAZELNUT. Then mix with a hand blender, and let solidify as a block.

Assembly and Finishing

Pipe about 50 g vanilla caramel at the bottom of the glass and place it in the blast freezer. Garnish 3/4 with the mascarpone cream and decorate with “sable Breton” cubes, shavings of gianduja and crunchy decoration.

Crunchy Decoration

1200 g CROQUANT CARAMEL FLEUR DE SEL
300 g Milk chocolate 34%

Spread the CROQUANT CARAMEL FLEUR DE SEL on a baking paper and place briefly in the freezer. Also spread some milk chocolate finely.

Crunchy Decoration

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300 g Milk chocolate 34%

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1000 g PRAULIN DOUCEUR HAZELNUT

Melt the milk chocolate with cocoa butter and add PRAULIN DOUCEUR HAZELNUT. Then mix with a hand blender, and let solidify as a block.

Assembly and Finishing

Pipe about 50 g vanilla caramel at the bottom of the glass and place it in the blast freezer. Garnish 3/4 with the mascarpone cream and decorate with “sable Breton” cubes, shavings of gianduja and crunchy decoration.

Crunchy Decoration

1200 g CROQUANT CARAMEL FLEUR DE SEL
300 g Milk chocolate 34%

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Assembly and Finishing

Pipe about 50 g vanilla caramel at the bottom of the glass and place it in the blast freezer. Garnish 3/4 with the mascarpone cream and decorate with “sable Breton” cubes, shavings of gianduja and crunchy decoration.

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Crunchy Layer

- 1200 g CROQUANT CARAMEL FLEUR DE SEL

Apple - Anis Jelly

- 120 g Sugar
- 1500 g FRUITY APPLE
- 450 g Apple Juice
- 9 pcs. Gelatine leaves
- 300 g Milk chocolate

Boil the apple juice with sugar and star anise. Let it rest for 10 minutes, drain off and add gelatine and the apple fruit filling. Fill in a silicon mat 60 x 40 cm and let it freeze fast. Spread a crunchy layer on top with the CROQUANT CARAMEL FLEUR DE SEL. Then spread thin with melted Milk Chocolate.

Panna Cotta

- 1000 g PRIMA NAT CREAM
- 1 pce. Vanilla Bean
- 1 pce. Organic Orange
- 180 g Sugar
- 12 pcs. Gelatine leaves
- 750 g Milk

Boil the PRIMA NAT CREAM with sugar, vanilla, sliced orange and cinnamon stick, let it rest for 2 hours. Then drain off and add soaked gelatine and milk. Fill in silicon moulds and top with the Apple Jelly. Then freeze.

Assembly and Finishing

After remolding, spray the cakes with green colored white chocolate/cocoa butter mixture. Garnish with a white chocolate decoration.
Recipe for 6 cakes 20 cm Ø

Hibiscus

Wصفة لعمل ٦كيك Ø٠٢ سم

Macaron

2000 g MIX MACARON
400 g Hot Water

Mix with a paddle attachment the MIX MACARON and the hot water (50°C), briefly at low speed and then 4 min. at high speed. Color the mix as desired and pipe on a Silpat® sheet with plain nozzle (01-14 mm).

Bake immediately. Baking advice (adjust according to your equipment):

• FAN OVEN: Bake at 140°C for 10-14 min on simple baking tray, exhaust open.
• DECK OVEN: Bake at 160°C for 20-25 min on 2 layered baking tray, exhaust open.

White Chocolate Sponge

840 g White chocolate 29%
210 g SAINT HONORE GOLD CAKE/CREAM
210 g Egg yolks
420 g Egg whites
210 g Sugar
210 g Flour

Melt the white chocolate 29% with the fat and add the egg yolks. Then add the egg whites whipped with the sugar and finally add the sieved flour.

Scale 250 g per ring Ø20 cm and bake in a deck oven at 180°C for +/- 25 min.

Pineapple Cream

300 g Milk Chocolate 34%

Spread the tempered chocolate on a plastic sheet 60 x 40 cm and cut in 13 x 2 cm. Let it crystallize at room temperature between two plates so that the leaves remain very flat. Do not curl.

Crème Pâtissière

800 g Pineapple purée
250 g Sugar
40 g TRADITION EXTRA
240 g Egg yolks
280 g Egg
1 pce. Gelatin sheet

Heat 600 g pineapple purée with 2/3 sugar. Mix the dry TRADITION EXTRA and the 1/3 remaining sugar, then add 200 g cold pineapple purée. Add the egg yolks and eggs and mix all together. Cook it as a curd cream. Then add the gelatin previously rehydrated in a large quantity of cold water. And let it chill quickly.

Prep 72 pink macarons in a drop shape and 36 petals made with white chocolate colored in yellow. Cut the white chocolate sponge in 2 parts, then garnish with about 80 g of raspberry filling. Apply a thin layer of softened butter cream, then cover of WHITE ALMOND PASTE 22% colored in purple and do the “padded” decoration as in the picture. Assemble the cake like on the picture, using the pineapple cream to stick all elements together.

Assemble and Finishing

Prepare 72 pink macarons in a drop shape and 36 petals made with white chocolate colored in yellow. Cut the white chocolate sponge in 2 parts, then garnish with about 80 g of raspberry filling. Apply a thin layer of softened butter cream, then cover of WHITE ALMOND PASTE 22% colored in purple and do the “padded” decoration as in the picture. Assemble the cake like on the picture, using the pineapple cream to stick all elements together.

تجميل وتجهيز

 hazırlan ٢٧ ماكرون الوردي في شكل منخفض و٦٣ بتلات مصنوعة من الشوكولاتة البيضاء، أضف إلى شوكولاتة السليمان ١٠٠ بينابل. نقطع السليمان إلى ٢ قطع، ثم نزين بتوزع ٠٨ جرام من التوت. نعمل صباغة من الزبدة الناعمة، ثم نطبق زبدة الربيع ٢٢٪ باللون البنفسجي وتوزيع وزنها كما في الصورة. تجمع الكعكة مثل على الصورة. وذلك باستخدام كريم الأناناس لتمسك جميع العناصر معا.
Lady Grey
ليدى جراي

Recipe for 5 x 22 cm Ø by 3.5 cm H desserts.

Hazelnut Dacquoise

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>Egg whites</td>
<td>230 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>75 g</td>
</tr>
<tr>
<td>Hazelnut powder</td>
<td>220 g</td>
</tr>
<tr>
<td>Icing sugar</td>
<td>220 g</td>
</tr>
<tr>
<td>Egg yolks</td>
<td>100 g</td>
</tr>
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Whip the egg whites with the sugar. Gently add the hazelnut powder, the flour and the icing sugar, sifted together. Pipe 5 disks of 20 cm Ø.

Crunchy Salted Caramel

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>CROQUANT CARAMEL FLEUR DE SEL</td>
<td>1000 g</td>
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Modify the temperature of the product to obtain the desired texture.

Apricot Filling

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>FRUFFI APRICOT or CONFI APRICOT</td>
<td>1000 g</td>
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Modify the temperature of the product to obtain the desired texture.

Earl Grey Tea Mousse

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>Milk</td>
<td>1500 g</td>
</tr>
<tr>
<td>Earl Grey tea</td>
<td>25 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>300 g</td>
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<tr>
<td>TRADITION EXTRA</td>
<td>120 g</td>
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<tr>
<td>Egg yolks</td>
<td>8 pc</td>
</tr>
<tr>
<td>Gelatin sheets</td>
<td>1200 g</td>
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<tr>
<td>PRIMA NAT CREAM</td>
<td></td>
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Bring the milk to a boil and let the tea infuse for 10 min. Strain and use to make a custard cream from scratch with the sugar, the egg yolks and TRADITION EXTRA. After cooling, whip the tea custard cream and then add the gelatin sheets previously rehydrated in a large volume of cold water and then add the whipped cream.

Caramel Miroir

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>ROYAL MIROIR CARAMEL</td>
<td>1500 g</td>
</tr>
</tbody>
</table>

Bring in the caramel until it reaches the desired texture and is thick enough to coat the hazelnut dacquoise disks. Pipe the apricot filling and allow to set. Pipe the earl grey tea mousse and place in the blast freezer. Coat with ROYAL MIROIR CARAMEL and decorate.

Assembly and Finishing

Place a disk of hazelnut dacquoise into a ring of 22 cm Ø x 3.5 cm height. Spread the crunchy salted caramel (200 g for each ring) and cool it down. Pipe the apricot filling (200 g for each ring) and fill the ring with the earl grey tea mousse and put it in the blast freezer. Coat with ROYAL MIROIR CARAMEL and decorate.
Coconut Crunchy Mix

1500 g CROQUANT WHITE CHOCOLATE
120 g Grated coconut
120 g Puffed rice

Melt the CROQUANT WHITE CHOCOLATE, then add the grated coconut and the puffed rice.

Pineapple Filling

70 g Sugar
700 g Pineapple
30 g Guinea pepper
100 g NAPANGE BLOND

Caramelize the sugar. First add the pineapple cut into small pieces, and then the guinea pepper and the NAPANGE BLOND. Cook for 5 min.

Passion Fruit Mousse

400 g Passion fruit puree
8 pcs. Sheets of gelatine
240 g Italian meringue
640 g Whipped cream

Add the melted gelatine (previously soaked in cold water) to the passion fruit puree, then add the Italian meringue followed by the whipped cream.

Passion Fruit Glazing

250 g NAPFIX APRICOT
250 g Passion fruit puree
1000 g ROYAL MIRROR NEUTRAL
To taste Yellow Coloring
To taste Gold Glitter

Ball together NAPFIX APRICOT and the passion fruit puree. Add ROYAL MIRROR NEUTRAL and mix it well. If necessary add coloring and gold glitters. Use it at 40°Celsius.

Assembly and Finishing

Spread 60 g of the coconut crunchy mix into the tartlet rings 10 cm Ø. Store it in a fridge. Garnish the Flexipan® mould "mini-cylinders" 4 cm Ø and 2 cm depth, with the pineapple filling. Freeze.

Pour 50 g of passion fruit mousse into Flexipan® mould "demi-sphères" 7 cm Ø. Place the pineapple filling insert in the middle. Freeze. Glaze each dome with the passion fruit glazing. Then place the domes on the crunchy coconut base. Cover it with a 8 cm Ø white chocolate dome (previously pierced with a 5 cm Ø round cutter slightly heated). Stick some grated coconut around the base with NAPFIX APRICOT. Decorate.

Recipe calculated for 24 pieces

وصفة لعمل ٤٢ قطعة
**Pink Pillow**

وصفة لعمل ٨ طقع

**Assembly and Finishing**

Pipe the white chocolate mousse half full in a silicon mould and freeze. Then apply the raspberry filling on top. Freeze until needed.

Fill a bigger silicon mould half full with raspberry mousse. Then place the frozen white chocolate mousse and raspberry filling on top and cover with the remaining raspberry mousse, allowing room for the CROQUANT RED FRUIT. Blast freeze and glaze with the special pink glaze. Set on the sweet crust.

**Sweet Crust**

- 312 g Butter
- 225 g Sugar
- 88 g Eggs
- 2 g Baking Powder
- 500 g Flour

Make a short crust dough. Let it chill at least 2 hours. Roll out on 3 mm. Using a silicon mat, bake thin biscuits for the base as shown on the picture.

**Crunchy Red Fruit Croquant**

250 g CROQUANT RED FRUIT

Modify the temperature of the product to have the right texture.

**Custard Cream**

250 g DELICE INSTANT
250 g Milk

Whip DELICE INSTANT and milk together at maximum speed for 5 min.

**White Chocolate Mousse**

175 g Custard cream
25 g GEL NEUTRAL
25 g Water
125 g White chocolate
175 g PRIMA NATCREAM

Add, to the custard cream, the melted white chocolate and the mix GEL NEUTRAL/Water. Fold in the whipped cream.

**Raspberry Filling**

400 g FRUFFI RASPBERRY

Mix the Raspberry Mousse Mix with the water and then add the lightly whipped sweetened PRIMA NATCREAM.

**Raspberry Mousse**

100 g GEL RASPBERRY MOUSSE MIX
150 g Water
500 g PRIMA NATCREAM

**Special Pink Glaze**

75 g ROYAL MIRROR WHITE CHOCOLATE
125 g Red coloring

Heat up the ROYAL MIRROR WHITE CHOCOLATE and add food coloring. Use around 40°C.

**Kranzli Red Fruit Croquant**

250 g KRONENFRAU RED FRUIT

**Custard Cream**

250 g DELICE INSTANT
250 g Milk

Whip DELICE INSTANT and milk together at maximum speed for 5 min.

**White Chocolate Mousse**

175 g Custard cream
25 g GEL NEUTRAL
25 g Water
125 g White chocolate
175 g PRIMA NATCREAM

Add, to the custard cream, the melted white chocolate and the mix GEL NEUTRAL/Water. Fold in the whipped cream.

**Raspberry Filling**

400 g FRUFFI RASPBERRY

Mix the Raspberry Mousse Mix with the water and then add the lightly whipped sweetened PRIMA NATCREAM.

**Raspberry Mousse**

100 g GEL RASPBERRY MOUSSE MIX
150 g Water
500 g PRIMA NATCREAM

**Special Pink Glaze**

75 g ROYAL MIRROR WHITE CHOCOLATE
125 g Red coloring

Heat up the ROYAL MIRROR WHITE CHOCOLATE and add food coloring. Use around 40°C.

**Kranzli Red Fruit Croquant**

250 g KRONENFRAU RED FRUIT

**Custard Cream**

250 g DELICE INSTANT
250 g Milk

Whip DELICE INSTANT and milk together at maximum speed for 5 min.

**White Chocolate Mousse**

175 g Custard cream
25 g GEL NEUTRAL
25 g Water
125 g White chocolate
175 g PRIMA NATCREAM

Add, to the custard cream, the melted white chocolate and the mix GEL NEUTRAL/Water. Fold in the whipped cream.

**Raspberry Filling**

400 g FRUFFI RASPBERRY

Mix the Raspberry Mousse Mix with the water and then add the lightly whipped sweetened PRIMA NATCREAM.

**Raspberry Mousse**

100 g GEL RASPBERRY MOUSSE MIX
150 g Water
500 g PRIMA NATCREAM

**Special Pink Glaze**

75 g ROYAL MIRROR WHITE CHOCOLATE
125 g Red coloring

Heat up the ROYAL MIRROR WHITE CHOCOLATE and add food coloring. Use around 40°C.
**Dark Shortbread**

- 220 g SAINT HONORE GOLD CAKE
- 6 g Fine sea salt “Fleur de Sel” flakes
- 170 g Sugar
- 100 g Egg yolks
- 240 g Flour
- 12 g Activated charcoal powder
- 20 g Baking powder
- 80 g Dark chocolate 33%
- 80 g Whole blanched hazelnuts

Soften the fat with the sugar and fine sea salt “fleur de sel” flakes. Add the egg yolks and then the flour, previously mixed with the baking powder and the activated charcoal powder. Fold in the warm melted chocolate and the roasted crushed hazelnuts. Immediately after its completion, prepare the chocolate shortbread dough in Flexipan® molds “Fond de tarte” (35 g / mold). Bake at 160°C for 20 minutes in a fan oven.

**Crunchy Lemon**

- 250 g CROQUANT LEMON MERINGUE

Modify the temperature of the product to have the right texture. Spread the crunchy lemon mass between 2 sheets of baking paper to 0,5 cm thickness. Leave to chill in the fridge then cut some discs of 4,5 cm diameter. Keep in the fridge until assembly.

**Chocolate Glazing**

- 150 g ROYAL MIROIR CHOCOLATE

Mix all ingredients with a paddle. Spread out until 2 mm thickness. Put briefly in a freezer, then cut discs of 3,5 cm Ø for the small choux.

**Black Sablage**

- 100 g SAINT HONORE GOLD CAKE
- 125 g Brown sugar
- 125 g Flour
- 10 g Activated charcoal powder

Mix all ingredients with a paddle. Spread out until 2 mm thickness.
Assembly and Finishing

Fill the choux with the praline custard cream (if desired glaze in cooked sugar). Place a thin layer of chocolate glazing. Pipe some lemon chantilly cream and place 3 filled choux. Decorate with 3 dark chocolate discs 5 cm Ø separated by lemon chantilly cream. Finish the top with a piece of gold leaf.

**Choux Paste**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Sugar</td>
<td>125 g</td>
</tr>
<tr>
<td>Water</td>
<td>250 g</td>
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<tr>
<td>Salt</td>
<td>2 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>10 g</td>
</tr>
<tr>
<td>Flour</td>
<td>200 g</td>
</tr>
<tr>
<td>Eggs</td>
<td>250 g</td>
</tr>
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</table>

Cook the flour in the water with salt and sugar, and bring to a full boil. Immediately add the egg all at once and air continously with a wooden spoon. Cool for a couple of minutes until the mixture pulls away from the pan, form a ball and remove from the heat. Place the dough in the bowl or a mixer, using a wooden spoon or the paddle attachment, mix the dough for a few minutes, allowing it to cool slightly. Add the eggs gradually and mix the dough until it is smooth. Scrape down the sides and bottom of the bowl until the edges are incorporated according to the flour quantity. You will have to adjust and put more or less eggs. The paste should have a pipeable consistency, not too firm and not too runny. Pipe the choux (plain nozzle Ø 12 mm) and place a black sablage disk on each.

**Custard Cream**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Powder</td>
<td>60 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>110 g</td>
</tr>
<tr>
<td>Milk</td>
<td>750 g</td>
</tr>
<tr>
<td>Eggs</td>
<td>60 g</td>
</tr>
</tbody>
</table>

Mix the custard cream powder and 1/2 of the sugar. Add a little bit of cold milk and then the egg yolks, mix well. Boil the remaining milk and sugar. As soon as it comes to the boil, pour into the first preparation and boil for 2 minutes while continuously mixing. Place in the fridge covered with a plastic alimentary film to prevent skin formation.

**Praline Custard Cream**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Custard Cream</td>
<td>900 g</td>
</tr>
<tr>
<td>PRALINE DOUCEUR HAZELNUT</td>
<td>140 g</td>
</tr>
</tbody>
</table>

Mix PRALINE DOUCEUR HAZELNUT and the custard cream.

**Cooked Sugar (optional)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>GLUCOSE CRYSTAL</td>
<td>150 g</td>
</tr>
<tr>
<td>FONDANT EXTRA WHITE</td>
<td>450 g</td>
</tr>
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</table>

Cook together until 155°C.

**Lemon Chantilly Cream**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs</td>
<td>90 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>90 g</td>
</tr>
<tr>
<td>Lemon juice</td>
<td>80 g</td>
</tr>
<tr>
<td>SAINT HONORE GOLD CAKE</td>
<td>100 g</td>
</tr>
<tr>
<td>PRIMA NAT CREAM</td>
<td>350 g</td>
</tr>
</tbody>
</table>

Cook the eggs, sugar and the lemon juice in a "bain-marie" to obtain a strong texture like a custard cream. Add the far in small parts and mix. After cooling add the whipped cream.
**Vanilla Sablage**

- 200 g Almond, ground
- 200 g Sugar
- 80 g Egg Yolks
- 250 g Egg
- 60 g Butter, melted
- 160 g Flour
- 340 g Sugar
- 130 g Flour

Mix the Almond with the egg yolks, egg, sugar, flour and butter. Whipping the egg whites with the sugar and blend in. Scale about 250 g on a tray of 30 x 40 cm. Bake at 240°C for 4 to 5 minutes. Remove it from the pan after baking immediately.

**Salty Caramel Jelly**

- 500 g MULTIFILL CARAMEL
- 100 g Water, hot
- 4 pcs. Gelatine leaves
- 2 g Sea Salt

**Chocolate Mousse**

- 300 g MULTIFILL CHOCOLATE
- 8 pcs. Gelatine leaves
- 1000 g Whipped PRIMA NATCREAM

**Crunchy Salted Caramel**

- 650 g PRALIN CROQUANT

Modify the temperature of the product to obtain the desired texture.

**Assembly and Finishing**

On one sponge spread 650 g of PRALIN CROQUANT. For the mousse mix MULTIFILL CHOCOLATE with melted gelatine and fold in the whipped PRIMA NATCREAM. Spread the mousse on top and cover with another sponge. For the jelly, mix the melted gelatine with hot water and add MULTIFILL CHOCOLATE and the sea salt. Spread the jelly on top, freeze fast, fill with the remaining mousse. After remoulding, glaze it with ROYAL MIROIR mixed with MULTIFILL CARAMEL.
<table>
<thead>
<tr>
<th>Product Name</th>
<th>Article Code</th>
<th>MDM Code</th>
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**GLAZING JELLY**

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**GEL**

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<th>MDM Code</th>
<th>Packaging (Sales unit)</th>
<th>Weight per unit (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gel Neutral</td>
<td>16901</td>
<td>10190959</td>
<td>Pail</td>
<td>1</td>
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<tr>
<td>Gel Raspberry</td>
<td>16905</td>
<td>10190963</td>
<td>Pail</td>
<td>1</td>
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**FRUIT FILLINGS**

<table>
<thead>
<tr>
<th>Product Name</th>
<th>Article Code</th>
<th>MDM Code</th>
<th>Packaging (Sales unit)</th>
<th>Weight per unit (kg)</th>
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</thead>
<tbody>
<tr>
<td>Fruffi Apricot H</td>
<td>27410</td>
<td>10153745</td>
<td>Box (6x3,3 kg tins)</td>
<td>19,8</td>
</tr>
<tr>
<td>Fruffi Apple H</td>
<td>27414</td>
<td>10153747</td>
<td>Box (6x3,0 kg tins)</td>
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<tr>
<td>Fruffi Cherry H</td>
<td>27421</td>
<td>10153751</td>
<td>Box (6x3,3 kg tins)</td>
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<tr>
<td>Fruffi Raspberry H</td>
<td>27437</td>
<td>10153808</td>
<td>Box (6x2,2 kg tins)</td>
<td>19,2</td>
</tr>
<tr>
<td>Confi Apricot</td>
<td>27429</td>
<td>10152546</td>
<td>Pail</td>
<td>15</td>
</tr>
<tr>
<td>Stabilfour Raspberry</td>
<td>30189</td>
<td>10063448</td>
<td>Pail</td>
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**FILLINGS**

<table>
<thead>
<tr>
<th>Product Name</th>
<th>Article Code</th>
<th>MDM Code</th>
<th>Packaging (Sales unit)</th>
<th>Weight per unit (kg)</th>
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</thead>
<tbody>
<tr>
<td>Multifill Caramel H</td>
<td>27447</td>
<td>10166869</td>
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<tr>
<td>Multifill Chocolate H</td>
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**MÉLANGES**

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</thead>
<tbody>
<tr>
<td>Saint Honoré Gold Cream H</td>
<td>35031</td>
<td>10190660</td>
<td>Box (4x2,5 kg bars)</td>
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<tr>
<td>Saint Honoré Gold Cake H</td>
<td>35032</td>
<td>10190661</td>
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**CREAM**

<table>
<thead>
<tr>
<th>Product Name</th>
<th>Article Code</th>
<th>MDM Code</th>
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<th>Weight per unit (kg)</th>
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</thead>
<tbody>
<tr>
<td>Prima Natcream</td>
<td>09503</td>
<td>101193407</td>
<td>Box (6x1L)</td>
<td>6</td>
</tr>
</tbody>
</table>