



Ingredients

Pralin Croquant: Sugar, 22% Chocolate (sugar, cocoa butter, cocoa mass, emulsifier: soya lecithin, natural vanilla flavouring), 21,7% Almonds, Sunflower oil, Wheat flour, Whole milk powder, Butter oil, Margarine, Skimmed milk powder, Stabilizer (Sorbitol/E 420), Barley malt, Salt, Emulsifier (Soya lecithin/E 322).

Croquant pistachio: Sugar, Vegetable oils, 16,2% Almonds-Pistachio praliné (50% sugar, 35% almonds, 15% pistachio), Whole milk powder, Wheat flour, Cocoa butter, Skimmed milk powder, Butter oil, Margarine, Natural flavourings, Malted barley, Salt (0,2%), Emulsifier (Soya lecithin/E 322), Stabilizer (Sorbitol/E 420), Colouring (Spinach extracts).

Croquant White Chocolate: minimum 46,5% White chocolate (sugar, whole milk powder, cocoa butter, skimmed milk powder, emulsifier: soya lecithin/E322, natural vanilla flavouring), Vegetable fats, Sugar, Wheat flour, Almonds (1,4%), Butter oil, Margarine, Skimmed milk powder, Malted barley, Salt (0,2%), Emulsifier (Soya lecithin/E 322), Flavouring, Stabilizer (sorbitol/E 420).

Croquant Speculoos: 30% Broken Speculoos (wheat flour, sugar, vegetable fats, candy sugar syrup, baking powder: sodium hydrogen carbonate / E 500, soya flour, salt, spice: cinnamon), Vegetable fats, Sugar, Whole milk powder, 5,5% Almonds, Candy sugar syrup, Skimmed milk powder, Natural vanilla flavouring, Butter oil, Salt (0,2%), Margarine, Emulsifier (Soya lecithin/E 322), Malted barley flour, Stabilizer (Sorbitol/E 420).

Croquant Caramel Fleur de Sel: Sugar; 20%Butter crumb (Wheat flour; Sugar; Salted Butter); Vegetable fat; Vegetable oil; 10%Caramel powder (Whey; Butter; Maltodextrin; Sugar; Skimmed milk); Wheat flour; Cocoa butter; Whole milk powder; Almonds; Whey powder; Concentrated butter; Lactose; Flavouring; Natural vanilla flavouring. Milk fat; Margarine; Skimmed milk powder; Fleur de sel(0,2%); Barley malt; Salt; Bitter blanched almonds; Stabiliser: Sorbitol (E 420); Emulsifier: Soya lecithin (E 322).

Croquant Red Fruit: 46%White Chocolate (Sugar; Cocoa butter; Whole milk powder; Whey powder; Lactose; Milk fat; Emulsifier: Soya lecithin (E 322); Natural vanilla flavouring);Vegetable fat; Vegetable oil; Sugar; Wheat flour; Almonds; Flavouring; Dried strawberry(2,0%); Dried raspberry(0,6%); Concentrated butter; Margarine; Skimmed milk powder; Maize starch; Barley malt; Salt; Emulsifier: Soya lecithin (E 322); Colour: Cochineal (E 120).

Croquant Lemon Meringue: White chocolate chunks (Sugar; Cocoa butter; Whole milk powder; Sweet whey powder; Lactose; Milk fat; Emulsifier: Soya lecithin (E 322); Natural vanilla flavouring); Vegetable fats: Palm kernel, Palm; Wheat flour; Vegetable oil: Sunflower; Sugar; Meringue pieces (Sugar; Wheat starch; Dried egg white); Maltodextrin; Lemon juice powder; Salted Butter; Concentrated butter; Natural lemon flavouring; Margarine; Skimmed milk powder; Barley malt; Salt; Colour: Carotenes (E 160a).



**Marguerite
Croquant
Range**
Crispy pralin filling

Product Name	EAN Code	Packaging (Sales unit)	Weight (kg)	Pallet Size (kg)
Pralin Croquant	3040400.00235.5	pail	4.5	486
Croquant Pistachio	3040409.00239.4	pail	4.0	432
Croquant White Chocolate	3040409.00244.8	pail	4.0	432
Croquant Speculoos	3040409.00246.2	pail	4.5	432
Croquant Caramel Fleur de Sel	3040409.00247.9	pail	4.0	432
Croquant Red Fruit	3040409.00248.6	pail	4.5	432
Croquant Lemon Meringue	3040409.00258.5	pail	4.0	432

For further product information and recipe ideas visit www.csmbakerysolutions.com

Distributed by



Croquant Range



THE NEW ART OF CRUNCH

Authentic taste

Ready to use

Space saving

Noble ingredients

The **Marguerite Croquant** range offers unique premium products which do not limit your creativity in terms of crispy taste experience.

The **Marguerite Croquant** range stands for an incomparable combination of noble ingredients, French tradition and authentic taste.

The **Marguerite Croquant** range gives a crunchy texture to all your creations and ensures always the same quality by using only one product. Our Premium products allow you to focus on your creativity instead of weighing out individual ingredients or melting chocolate.



MARGUERITE PRALIN CROQUANT

Almond praline paste with chocolate & pieces of crispy crepe flakes for confectionary & mousse cakes.



MARGUERITE CROQUANT SPECULOOS

Spicy praline paste with pieces of speculoos biscuit (cinnamon caramelized biscuit) for confectionary & mousse cakes.

MARGUERITE CROQUANT PISTACHE

Pistache praline paste with pieces of crispy crepe flakes for confectionary & mousse cakes.



MARGUERITE CROQUANT WHITE CHOCOLATE

White chocolate croquant paste with pieces of crispy crepe flakes for confectionary & mousse cakes.



MARGUERITE CROQUANT LEMON MERINGUE

Meringue Croquant with white chocolate, lemon paste, inclusions of meringue and crunchy biscuit pieces for pastry and confectionary using.

MARGUERITE CROQUANT CARAMEL FLEUR DE SEL

Almond praline paste with white chocolate, caramel, fine sea salt and pieces of crispy crepe flakes for confectionary & mousse cakes.



MARGUERITE CROQUANT RED FRUIT

Praline paste with white chocolate, pieces of strawberry and raspberry, and crispy crepe flakes for confectionary & mousse cakes.



Make Crispy and Delicious Creations

FRUITY MACARONS

Marguerite Macaron	1.000 g
Water, 50 °C	200 g
Butter cream	500 g
Marguerite Croquant Fruits rouges	1.000 g

Create Macarons. Mix Butter cream with slightly tempered Marguerite Croquant Red Fruits and fill the Macarons with it.



CHOCOLATE PARADOX

Pralin Croquant	500 g
Dark chocolate 72%	200 g
Butter	160 g
Eggs	300 g
Sugar	200 g
Flour	80 g

Fill up round moulds 29 mm Ø with Pralin Croquant, place in the blast freezer for assembly. Melt chocolate and butter together. Mix eggs, sugar and flour. Add this mixture to the chocolate. Allow to cool. Fill the Flexipan® moulds „Charlotte 62 mmØ“ half-full. Put in the frozen PRALIN CROQUANT balls. Fill the rest of the mould with the chocolate mix. Bake for 8 to 10 minutes at 200°C.



CHOCOLATE BERRY PROFITEROLES

Marguerite Croquant Red Fruits	120 g
Butter cream	500 g
Choux pastry	1.000 g
Marguerite White Chocolate, 29 %	600 g

Temper Marguerite Croquant Red Fruits, spread it 1 cm thick on a baking sheet and refrigerate. Create a butter cream. Make the Choux pastry, spray Profiteroles with a weight of about 8 g and bake. Cut the lid of profiteroles and fill in butter cream. Cut Crunchy Red Fruit into pieces and press into the cream. Allow to cool. Place the filled profiteroles on lolly sticks, cover with white chocolate and place it on decorative sheets.



Marguerite

parce que votre art exige le meilleur