ERHARD
PATISSIER GLACIER
1961




# The Collection

## Pastries & Ice creams

PROFESSIONAL RANGE

THE ART OF CREATION "À LA FRANÇAISE"

Pâtissier Glacier

# The art of creation "à la française"



Quality, know-how, respect for the consumer and the environment have been the strengths of our family business since 1961.

I share these values day after day with my colleagues, all driven by the same passion: to create high-quality desserts to delight our customers.

Food safety, regular and ambitious investment, certification of all our production facilities, a strong environmental and social commitment, ERHARD Pâtissier Glacier meets the expectations of the most demanding customers.

An independent, strong, structured, modern and innovative company, ERHARD Pâtissier Glacier is now a major European player in the world of desserts, thanks to the expertise of our pastry chefs, chocolate-makers, biscuit-makers and ice-cream makers working in our 6 production sites.

I'm convinced that this success is the result of our determination to surpass ourselves, to improve and to always come up with new ideas, as demonstrated by the many new products launched every year.

Excellence can never be taken for granted, and complacency will never be part of our culture.

**DENIS ERHARD**
*CEO*

# High-quality ingredients

# Production in France

# Artisan know-how

ARTISAN



All our products
are made in FRANCE.



Our brioches and choux pastries are guaranteed **pure butter***.



Our ice creams (bulks and tubes) are made exclusively with **whole milk** produced by the COURBOT farm, located in Franche-Comté less than 20 kilometers from our production facility**, and with cream produced in FRANCE.
Our sorbets are **"full fruit"*** quality.



The essential colourings and flavourings used in our ice creams are **100% natural***.
Hydrogenated vegetable fats (partially or fully) are banned.



Our ice cream specialities are **moulded by hand**, without extrusion, to preserve the texture and taste of the ice cream.



Our ice creams are matured lasts **from 6 to 24 hours**.
The volume of our ice creams exceeds **560 grams per litre**, and the volume of our sorbets exceeds **650 grams per litre***.



All products in the range "Atelier ERHARD" are made with **eggs from hens raised outdoors**.



Our ganaches and mousses are made by our cream-makers and whipped up **the old-fashioned way.**

* Unless exception. ** Unless CHARLY and BIO ranges.

## Ice creams

5


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– 52 –






# Ice creams

ERHARD
PATISSIER GLACIER
1961

Bulks

# The Artisan Ice Cream Collection

Ice creams – 7–

Sorbets – 9–

## ARTISAN ICE CREAM,

the must of artisanal quality, a very rewarding label on your menu.

A range of ice creams made with fresh whole milk from the COURBOT farm, in the heart of the Franche-Comté region, and sorbets with an intense flavour thanks to their high percentage of fruit, the 'full fruit' sorbets.

These excellent ingredients are used in large quantities to offer you ice creams and sorbets (650 grams per litre) with an intense flavour and dense texture.

The icing on the cake is an impressive choice of flavours, from the most classic to the most daring, to match your creativity!

ARTISAN

# Ice creams

**ALMOND MILK** Ice cream • **V290137**

**AMARENA MARBLED** Marbled ice cream with amarena sauce and cherry pieces • **V290143**

**ARMAGNAC PRUNES** Prune ice cream with Armagnac from the Périgord® Distillery • **V290164**

**BANANA** Ice cream • **V290103**

**BERGAMOT** Ice cream • **V290105**

**BLACK SESAME** Ice cream • **V290203**

**BOURBON VANILLA** Bourbon vanilla extract from Madagascar ice cream • **V290201** *(exists in 5L bulks • **V290214**)*

**CARAMEL BUTTER TOFFEE** Caramel ice cream, pecan pieces and butterscotch chips with cream • **V290113**

**CHARTREUSE** Chartreuse flavoured ice cream • **V290117**

**CHOCOLATE** Dark chocolate ice cream • **V290202** *(exists in 5L bulks • **V290219**)*

**CHESTNUT** Clément Faugier® Ardèche chestnut cream ice cream • **V290204**

**CINNAMON** Ice cream • **V290110**

**COCO CHOCO** Coconut ice cream marbled with hazelnut and cocoa paste and shredded coconut • **V290107**

**COCONUT** Ice cream • **V290152**

**COFFEE** Ice cream with 1% Colombian Arabica coffee • **V290109**

**COOKIES** Vanilla ice cream with vanilla-flavoured cocoa biscuit pieces • **V290123**

**COTTON CANDY flavour** Ice cream with milk chocolate dragees • **V290170**

**FIR LIQUEUR** Fir green ice cream • **V290140**

**GENEPI** Ice cream with Genepi liqueur • **V290132**

**HAZELNUT** Hazelnut paste ice cream • **V290150**

**ISIGNY CREAM** Isigny PDO cream ice cream • **V290221**

**LAVENDER** Ice cream with natural lavender flavouring • **V290139**

**LEMON YUZU** Lemon and yuzu ice cream • **V290222**

**LICORICE** Ice cream • **V290165**

**MATCHA GREEN TEA** Ice cream • **V290179**

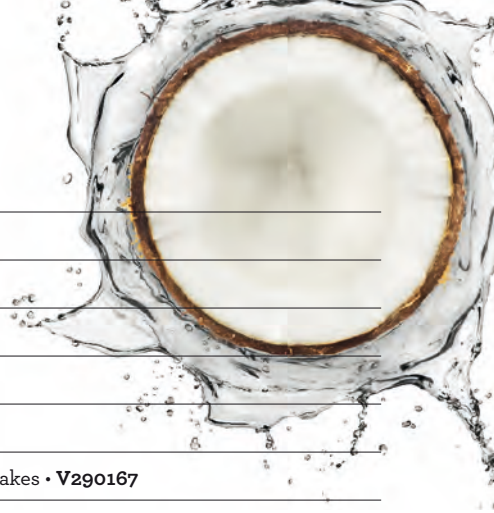
**MINT-CHOCOLATE** Mint ice cream with chocolate chips • **V290147**




All flavours are packed in **2.5 L** bulks, is 1.625 kg.



# Ice creams



**NOUGAT** Ice cream with nougat chips • **V290154**

**ORGANIC CHOCOLATE** Dark chocolate ice cream • **V290212**

**ORGANIC VANILLA** Ice cream • **V290213**

**PISTACHIO** Ice cream • **V290160**

**REIMS PINK BISCUIT** Biscuit ice cream • **V290106**

**ROCHER style** Milk chocolate and hazelnut ice cream with caramelised hazelnuts and dark chocolate flakes • **V290167**

**ROSE** Natural rose flavour ice cream • **V290168**

**RUM-GRAPES** Saint James® rum ice cream with rum-soaked grapes • **V290200**

**SALTED BUTTER CARAMEL** Butterscotch ice cream, salted with Guérande sea salt • **V290112**

**SPECULOOS** Speculoos ice cream from Belgium • **V290177**

**STRACCIATELLA** Ice cream • **V290178**

**TIRAMISU style** Mascarpone, marsala and coffee ice cream with chocolate preparation • **V290180**

**VANILLA-MACADAMIA NUT** Ice cream with pieces of caramelised macadamia nuts • **V290193**

**VEGAN ALMOND** Ice cream • **V430086**

**VEGAN VANILLA** Ice cream • **V290215**

**VERBENA** Verbena alcohol ice cream • **V290185**

**VIOLET flavour** Ice cream • **V290175**

**WALNUT** Ice cream with caramelised walnut pieces • **V290153**

**YOGURT** Yoghurt ice cream from Laiterie de Saint Malo • **V290186**



All flavours are packed in **2.5 L** bulks, is 1.625 kg.



## Our ice cream production line in Etupes

*Just a few kilometres from Montbeliard, you'll find our brand-new ice-cream production site.*

*Modern and bright, it's a place where our staff feel good and give their best.*

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# Sorbets

**APRICOT** Sorbet full-fruit with 65% apricot • **V300056**

**BANANA** Sorbet full-fruit with 45% bananas • **V300059**

**BASIL** Sorbet • **V300118**

**BLACKCURRANT** Sorbet full-fruit with 46% blackcurrant • **V300061**

**BLOOD ORANGE** Sorbet full-fruit with 65% blood orange juice • **V300092**

**BLUEBERRY** Sorbet full-fruit with 60% blueberry • **V300090**

**CHERRY** Sorbet full-fruit with 45% cherry • **V300062**

**COCONUT** Sorbet full-fruit with 48% coconut • **V300091**

**DRAGON FRUIT** Sorbet full-fruit with 45% dragon fruit and 7% lime juice • **V300134**

**GREEN APPLE** Sorbet full-fruit with 64% apple • **V300097**

**LEMON** Sorbet full-fruit with 28% Sicilian lemon juice • **V300114**

**LEMON BERGAMOT** Sorbet full-fruit with 18% lemon juice and 11% bergamot juice • **V300135**

**LIME** Sorbet full-fruit with 21% lime juice from concentrate and lime pieces • **V300067**

**LYCHEE** Sorbet full-fruit with 49% litchi • **V300082**

**MANGO** Sorbet full-fruit with 45% Alphonso mango • **V300083**

**MELON** Sorbet full-fruit with 50% melon • **V300085**

**MIRABELLE** Sorbet full-fruit with 59% mirabelle plums • **V300087**

**MOJITO** Rum and lime sorbet with mint flakes • **V300124**

**ORANGE** Sorbet full-fruit with 50% orange juice • **V300093**

**ORGANIC STRAWBERRY** Sorbet with 40% strawberry • **V300127**

**PASSION FRUIT** Sorbet full-fruit with 11% passion fruit juice from concentrate • **V300078**

**PEACH** Sorbet full-fruit with 57% yellow peach purée • **V300133**

**PEAR** Sorbet full-fruit with 59% pear • **V300096**

**PINEAPPLE** Sorbet full-fruit with 58% pineapple juice • **V300058**

**PINK GRAPEFRUIT** Sorbet full-fruit with 60% pink grapefruit juice • **V300094**

**RASPBERRY** Sorbet full-fruit with 50% raspberry • **V300112**

**RHUBARB** Sorbet full-fruit with 53% rhubarb • **V300099**

**STRAWBERRY** Sorbet full-fruit with 55% Senga Sengana strawberries • **V300113**

**STRAWBERRY- WILD STRAWBERRY** Sorbet full-fruit with 67% Senga Sengana strawberry and wild strawberry • **V300074**



All flavours are packed in **2.5 L** bulks, is 1.625 kg.

# The Charly collection



## RECONCILING A SWEET TOOTH WITH A BUDGET

These ice creams with their classic flavours are easy to scoop and very affordable.

# Ice creams

**COFFEE** Ice cream • **V010025**

**CHOCOLATE** Ice cream with chocolate chips • **V010026**

**STRAWBERRY** Ice cream with 20% Senga Sengana strawberry • **V010027**

**VANILLA** Ice cream with natural vanilla flavouring • **V010028**

These flavours are packed in **5 L** bulks, is 2.8 kg.



# Individual iced desserts

Premiums – 13 –
Great classics – 14 –
Regional ones – 16 –
A taste of Asia – 17 –
Little goumands – 18 –

Good to know

To enjoy straight from the freezer...

**5mn** Individual specialities

**20mn** specialities to share

**25mn** specialities to share in length



## ERHARD OFFERS YOU

a very wide choice of individual iced desserts, which you can personalise and enhance with a few additional elements of your choice.

ERHARD's individual iced desserts are perfectly suited to the challenges of today's catering industry, thanks to their visual appeal, their 'homemade' appearance (thanks to the expertise of our ice-cream makers, who decorate each piece by hand), the fact that they don't need to be cut up, and their low portion costs.



### DUBAÏ CHOCOLATE STYLE FINGER
Pistachio ice cream with pistachio, white chocolate and kadaïf bits, and dark chocolate icing.

8x55 g • 8x100 ml



### VANILLA CARAMEL VACHERIN
Vanilla ice cream, whipped cream, caramel coating and sauce, meringue and caramel chips.

8x75 g • 8x110 ml
V090311



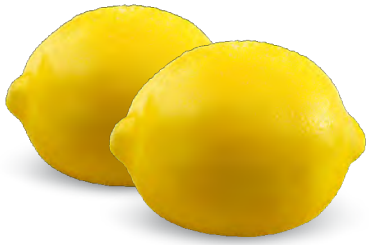
### VANILLA RASPBERRY VACHERIN
Vanilla ice cream, whipped cream, red fruit coating, raspberry sauce, meringue and raspberry chips.

8x75 g • 8x110 ml
V090310



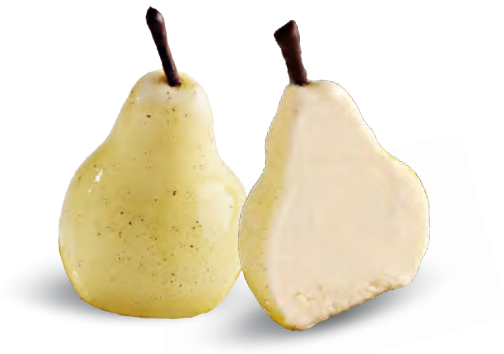
### MANDARIN
Mandarin full-fruit sorbet and mandarin icing.

8x60 g • 8x95 ml
V090309



### LEMON
Lemon full-fruit sorbet and lemon icing.

8x75 g • 8x115 ml
V090308



### PEAR
Pear full-fruit sorbet and pear icing.

8x70 g • 8x90 ml
V090293



### ROCHER-STYLE SPHERE
Hazelnut ice cream with caramelized hazelnuts, milk chocolate and hazelnut coating.

8x75 g • 8x120 ml
V090306



### COCONUT-STYLE SPHERE
Coconut ice cream with caramelized almonds, white chocolate and coconut coating.

8x80 g • 8x120 ml
V090307



### ICED NOUGAT
Nougat paste ice cream with nougat chips and red fruit sauce.

8x65 g • 8x100 ml
V090312



## THRILL

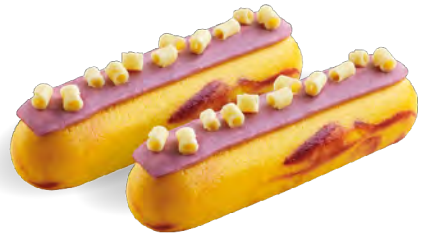
Alphonso mango and raspberry full-fruit sorbets.

8x100 g • 8x150 ml
V090187

*Travel to Asia with this well-born individual!*

We appreciate the intensity of a full-fruit mango sorbet and the freshness of a full-fruit raspberry sorbet.





## MANGO RED FRUITS ECLAIR

Full-fruit mango sorbet, marbled with a red fruit sauce, white chocolate ganache and white chocolate flakes.

8x65 g • 8x100 ml
V090304



## PARIS-BREST-STYLE ECLAIR

Hazelnut ice cream, marbled with hazelnut chocolate sauce, chocolate ganache with gianduja hazelnuts and caramelised hazelnuts.

8x65 g • 8x95 ml
V090288



## EXOTIC COCONUT FINGER

Coconut ice cream marbled with a mango and passion fruit sauce, full-fruit mango sorbet.

8x60 g • 8x100 ml
V090305



## LEMON PIE-STYLE FINGER

Lemon ice cream with biscuit chunks, lemon coating and sauce, flambéed meringue.

8x65 g • 8x110 ml
V090289



*No mystery,*

our croquantin® is certainly
the best in its class!
A vanilla ice cream with Bourbon
vanilla extract from Madagascar,
a crispy meringue where it is needed,
softy heart, manual molding
by our ice cream makers,
taste the difference!.

## VANILLA CROQUANTIN®

Vanilla ice cream, hazelnut and caramelised almond brittle, with a meringue centre.

**8x80 g • 8x135 ml**
V090004



Our CROQUANTINS® VANILLE are also available in multi-portion format on page 22.



## NORWEGIAN FLAMBÉ

Vanilla ice cream with rum-soaked raisins, meringue and rum-soaked sponge cake.

**12x95 g • 12x160 ml**
V090174



## SOUFFLÉ GRAND MARNIER®

GRAND MARNIER® ice cream and sponge cake soaked in GRAND MARNIER® syrup. Cocoa powder decor.

**8x90 g • 8x145 ml**
V152520



## COCONUT FROST

A coconut shell filled with coconut-flavoured ice cream and shredded coconut.

**10x90 g • 10x170 ml**
V090202

# Regional ones

Guaranteed effect

Add alcohol* to the kouglof well in front of gourmets!

*Alcohol abuse is dangerous for health.



KOUGLOFS are also available in multi-portion format page 21.



KOUGLOF
**MARC DE GEWURZTRAMINER**
Gewurztraminer marc ice cream with macerated grapes.

8x75 g • 8x145 ml
V090057



KOUGLOF
**RUM-GRAPES**
Saint James® rum ice cream with macerated grapes.

8x75 g • 8x145 ml
V090247



***Ideal after a good sauerkraut or a delicious pork knuckle,***

Kouglof au Marc de Gewurztraminer is without doubt the most extroverted of the Alsace wines, a nectar combining power, delicacy and complexity. It goes wonderfully well with the macerated grapes and light sponge cake that accompany it!

KOUGLOF
**MARC DE GEWURZTRAMINER**
Gewurztraminer marc ice cream with macerated grapes and sponge cake.

8x90 g • 8x180 ml
V090060

ERHARD PATISSIER GLACIER 1961



**Ice cream maker know-how in the heart of Alsace.**

*In the heart of the verdant valley of Masevaux, nestled between the green plain and the bell tower of the village church, is where our ice cream factory is located.*
*As the group's production site and head office, it's from this historic factory that our finest iced kouglofs, vacherins and yule logs are made.*



## A taste of Asia

# ICED MOCHIS

Mochi, a Japanese delicacy filled with red bean paste, has been revisited by our ice-cream makers in collaboration with Koichi IWATA, the Japanese mochi expert.

Our assets? An authentic, very fine rice paste, respectful of Japanese tradition, and our ice creams and sorbets in exotic or more classic flavours combined to offer you an original dessert, ideal for creating a mouth-watering plate.



### SALTED BUTTER CARAMEL WITH GUERANDE SALT

Butter caramel ice cream, salted with Guérande salt, surrounded by cooked sweet rice dough.

20x35 g • V090260



### DARK CHOCOLATE

Belgian dark chocolate ice cream surrounded by cooked sweet rice dough.

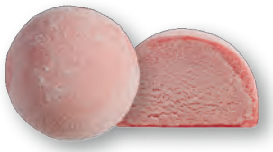
20x35 g • V090261



### LEMON YUZU

Lemon yuzu ice cream surrounded by cooked sweet rice dough.

20x35 g • V090294



### STRAWBERRY

Strawberry ice cream surrounded by cooked sweet rice dough.

20x35 g • V090263



### DRAGON FRUIT

Full-fruit pitahaya (dragon fruit) and lime sorbet surrounded by sweet cooked rice dough.

20x35 g • V090303



### LYCHEE

Lychee ice cream surrounded by cooked sweet rice dough.

20x35 g • V090295



### MANGO

Mango from India sorbet surrounded by cooked sweet rice dough.

20x35 g • V090264



### BLUEBERRY

Blueberry ice cream surrounded by cooked sweet rice dough.

20x35 g • V090265



### COCONUT

Coconut ice cream surrounded by cooked sweet rice dough.

20x35 g • V090266



### PISTACHIO

Pistachio ice cream surrounded by cooked sweet rice dough.

20x35 g • V090296



### SAKURA

Cherry blossom flavoured ice cream surrounded by cooked sweet rice dough.

20x35 g • V090262



### BLACK SESAME

Black sesame ice cream surrounded by cooked sweet rice dough.

20x35 g • V090267



### MATCHA GREEN TEA

Japanese matcha green tea ice cream surrounded by cooked sweet rice dough.

20x35 g • V090268



### VANILLA

Vanilla ice cream surrounded by cooked sweet rice dough.

20x35 g • V090269



### YOGHURT

Yoghurt ice cream surrounded by cooked sweet rice dough.

20x35 g • V090302

# Cups selection



*An absolutely irresistible recipe*

inspired by the famous "caramel toffee peanuts" created across the Atlantic!

## CARAMEL WIFE PEANUT

Peanut and chocolate ice cream, roasted salted peanuts and salted butter caramel sauce.

62 g • 100 ml
V270022







## BANANA IN MADNESS

Costa Rican banana ice cream, butterscotch sauce and cookie pieces.

63 g • 100 ml
V270019




## VANILLA CRUNCH MACADAMIA

Vanilla ice cream, salted caramel sauce and caramelized macadamia nuts.

61 g • 100 ml
V270021




## DYNAMITE CHOCOLATE

Dark chocolate sorbet from Santo Domingo, chocolate sauce and dark chocolate pieces.

71 g • 100 ml
V270020



## VANILLA

Vanilla ice cream.

60 g • 100 ml
V270027

## LEMON

Blue lemon sorbet.

60 g • 100 ml
V270028

## STRAWBERRY

Strawberry sorbet.

60 g • 100 ml
V270029

# Iced desserts to share

Vacherins – 20 –
Baked Alaska and Kouglofs – 21 –
Ice bars – 22 –

## VACHERINS, BAKED ALASKA, ICED NOUGATS...

our ice-cream makers make and decorate these great classics by hand in our factory in Masevaux, at the foot of the Ballon d'Alsace.
As a provider of turnkey solutions, ERHARD Pâtissier Glacier adapts to your needs with a range of ready-to-serve iced desserts, the portion cost of which you manage according to your objectives.
We also offer a whole range of multi-portion desserts, with decorations that you can personalise as you wish. Whipped cream, fruit and that's it!

# Vacherins

The VACHERINS exist in individual format on page 13.




## VANILLA-RASPBERRY VACHERIN

Vanilla ice cream with Bourbon vanilla extract from Madagascar, raspberry sorbet, meringue heart, chantilly cream, raspberry sauce.

800 g • 1 700 ml
V110053

1 600 g • 3 400 ml
V110052



***A beautiful dessert.***

With his generous size and the immaculate white of its whipped cream, this great classic with a very authentic visual offers an alliance of flavours as reassuring as subtle, with its vanilla ice cream with Bourbon vanilla extract from Madagascar and its raspberry full fruit sorbet!




## VANILLA-STRAWBERRY VACHERIN

Vanilla ice cream with Madagascar Bourbon vanilla extract and Senga Sengana strawberry, meringue heart, chantilly cream, strawberry sauce.

750 g • 1 700 ml
V110051




## VANILLA-BLACKCURRANT VACHERIN

Vanilla ice cream with Bourbon vanilla extract from Madagascar, blackcurrant from France sorbet, meringue heart, chantilly cream, blackcurrant sauce.

800 g • 1 750 ml
V110055




### Our production site in Masevaux

*In our factory in Masevaux, at the foot of the Ballon d'Alsace, our ice-cream makers produce highly sophisticated recipes requiring a highly experienced workforce, a place where line conveyors and other automatic machines have no place!*

*MASEVAUX is also the place where the famous Japanese mochis filled with ice cream and sorbet are made.*



*The Baked Alaska,*
a timeless dessert that appeals
to the greatest number!
Our Madagascar Bourbon vanilla
ice cream really makes the difference,
and its sponge cake soaked
in rum syrup gives it a welcome
lightness at the end
of a meal.

## VANILLA
## BAKED ALASKA

Bourbon vanilla ice cream from Madagascar, flambeed Italian meringue, sponge cake punched with rum syrup.

900 g • 2000 ml
V120047

16/18



Guaranteed effect

Remember to flaming it with rum*!

*Alcohol abuse is dangerous for health.

## VANILLA-RASPBERRY
## BAKED ALASKA

Vanilla ice cream with Bourbon vanilla extract from Madagascar, raspberry sorbet, flambeed Italian meringue, sponge cake punched with GRAND MARNIER® extract syrup.

950 g • 1700 ml
V110048

8/10



10/12



The KOUGLOFS exist in individual format on page 16.

Delivered in its mold with a cocoa sachet. Put the mold under hot water and then pierce it for easy release.

10/12



KOUGLOF
**MARC DE GEWURZTRAMINER**
Gewurztraminer marc ice cream with macerated grapes.

840 g • 1500 ml
V120018

KOUGLOF
**RUM-GRAPES**
Rum ice cream with macerated grapes.

840 g • 1500 ml
V120016

*A dessert that makes no secret of its sweetness*

with its hazelnut flakes and caramelised almonds, or how to reincarnate a great classic in a 'homemade' version.

## CROQUANTIN® BAR

Vanilla ice cream, hazelnut and caramelised almond brittle, with a meringue centre.

1,100 g • 2,300 ml
V110041

16/20



The CROQUANTIN® exist in individual format on page 15.

8/10



## ICED NOUGAT BAR

Montélimar nougat ice cream with pieces of caramelized hazelnuts and pistachios, raisins, candied bigarreaux, orange peel.

600 g • 1,150 ml
V110060




# Pastries



# Individual pastries

« Atelier ERHARD » desserts – 25 –
Great classics – 28 –
Choux pastry – 30 –



## DESSERTS ADAPTED TO THE CHALLENGES OF TODAY'S CATERING INDUSTRY

ERHARD Pâtissier Glacier offers you a very wide choice of individual pastries, ready to serve without the need for specialised labour, or which you can personalise and enhance with a few additional elements of your choice.

In our production site in Thurey-Le-Mont, we have remained true to tradition, with a selection of ingredients and production methods similar to those used by traditional pastry chefs.

ERHARD's individual pastries are perfectly suited to the challenges of today's catering industry, thanks to the expertise of our Master Pastry Chefs who decorate each piece by hand, the absence of cutting and controlled portion costs.



## MILK CHOCOLATE FINGER

Milk chocolate mousse, ganache, coating and feuiletine, hazelnut sponge cake.

8 x 85 g
V061171
4h | 48h

*Chef Jérôme*

This range of individual pastries offers a wide choice of flavours, textures, colours and shapes. It offers our customers the widest possible range of new products to meet the demands of even the most demanding palates.





## COFFEE MOKA FINGER

Ecuadorian coffee mousseline cream, almond sponge cake, Ecuadorian coffee whipped cream and caramelized hazelnuts chips.

8 x 75 g
V061188
4h | 48h

## DARK CHOCOLATE FINGER

Dark chocolate mousse, hazelnut dark chocolate coating, dark chocolate ganache, dark chocolate feuilletine, hazelnut sponge cake.

8 x 90 g
V061179
4h | 48h



# « Atelier ERHARD » desserts



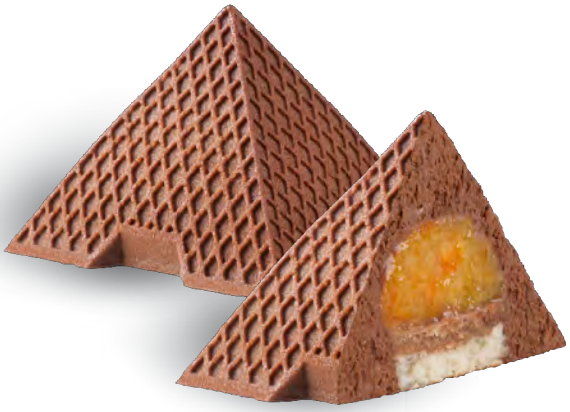
The iconic Arc de Triomphe is brought to life here in this delicately balanced dessert, combining an intense chocolate mousse with a delicious heart. A culinary work of art to savour.

## ARC

Chocolate mousse, raspberry and strawberry compote, praline and hazlnut crisp, almond sponge cake.

8 x 80 g
V061234
4h | 48h





## PYRAMID

Chocolate mousse, candied mandarin preparation, praline and hazlnut crisp, almond sponge cake.

8 x 75 g
V061235
4h | 48h



## GIANDUJA COFFEE

Coffee mousse, coffee frosting, milk chocolate feuilletine, hazelnut gianduja, almond sponge cake and pecan inclusions.

8 x 70 g
V061174
4h | 48h



## BLACK FOREST

Dark chocolate mousse, vanilla mousse, cocoa sponge cake with alcohol-soaked morello cherries, dark chocolate coating and icing.

8 x 90 g
V061180



## RASPBERRY ROSE

Pink-raspberry mousse, raspberry compote, almond sponge cake and icing.

8 x 80 g
V061160

4h | 48h



*Mignonne, allons voir si la rose...*

our pastry chefs are also poets! A beautiful hymn to femininity and indulgence.



## BOLCHOI VANILLA-RED BERRIES

Vanilla mousse, red fruits compote, almond sponge cake and cherry flavoured icing.

8 x 95 g
V061158

4h | 48h



## CHOCOLATE-VANILLA ROSE

Dark chocolate mousse, vanilla cream, cocoa sponge cake, chocolate coating and sesame crisp.

8 x 80 g
V061161

4h | 48h



## BOLCHOI PEAR-CARAMEL

Caramel mousse, pear compote, almond sponge cake and caramel coating.

8 x 95 g
V061159

4h | 48h



**LEMON TARTELET**
Lemon creamy, shortbread biscuit, ladyfinger and vanilla whipped cream.

8 x 75 g
V061190
4h | 48h



*The perfect end-of-year pastry*

With Mont Blanc inviting itself to the tables of the best restaurants!

Its 'homemade' visuals and ultra delicious composition make it an addictive dessert to add to your menu straight away!

**MONT BLANC**
Chestnut vermicelli, vanilla cream and shortbread biscuit.

8 x 65 g
V061177
4h | 48h





**RED FRUITS ROSE**
Raspberry mousse, red berries compote, ladyfinger.

16 x 70 g
V071089
6h | 48h





*A trendy dessert that's not short on style!*

Its secret resides in its famous crunchy meringue, accompanied by a no less light mascarpone whipped cream. You can decorate it with a red fruit compote and fresh raspberries to make it extra crunchy!

**PAVLOVA**
READY TO FILL
Whipped cream with mascarpone, meringue..

16 x 45 g
V061102
4h | 0h



**CHOCOLATE**
FLAVOURED MOKA
Buttercream flavoured chocolate, sponge cake soaked in syrup, chocolate glitter.

12 x 95 g
V061035
3h | 72h



**COFFEE**
MOKA
Buttercream coffee, sponge cake soaked in syrup, caramelized hazelnut pieces.

12 x 95 g
V061034
3h | 72h



## RUM BABA

Savarin sponge cake soaked in rum syrup, vanilla whipped cream, and half a candied cherry.

12 x 152 g
V061008

3h | 48h

•

***It's a must,***

the king of desserts in the trendiest brasseries and restaurants! Rich in rum, as soft as you like...
Serve with a bottle of rum for those who love rum* with baba!

•





**WONDERFUL CHOCOLATE**
Meringues garnished with chocolate ganache, decorated with chocolate ganache and chocolate flakes.

12 x 90 g
V061036
4h | 48h

*Alcohol abuse is dangerous for health.

## ECLAIRS

### Lunch

15 cm
80 g



**CHOCOLATE**
Chocolate cream, pure butter choux pastry, chocolate icing.

40 x 80 g
V061203
4h | 48h



**COFFEE**
Coffee cream, pure butter choux pastry, coffee icing.

40 x 80 g
V061204
4h | 48h



**VANILLA**
Vanilla cream, pure butter choux pastry, vanilla icing.

40 x 80 g
V061205
4h | 48h

### Available in blister



**CHOCOLATE**
Chocolate cream, pure butter choux pastry, chocolate icing.

2 x 70 g
V061203
4h | 48h



**COFFEE**
Coffee cream, pure butter choux pastry, coffee icing.

2 x 70 g
V061204
4h | 48h



**VANILLA**
Vanilla cream, pure butter choux pastry, vanilla icing.

2 x 70 g
V061205
4h | 48h

## PARIS-BREST



**PARIS-BREST PREMIUM**
Almond/hazelnut praline cream, pure butter choux pastry, flaked almonds.

24 x 80 g
V061217
4h | 48h
7.5 cm

# Desserts in bars

Premiums – 32 –
Great classics – 33 –



## 7 ADVANTAGES

- **1** - made in France
- **2** - Perfect consistency after defrosting
- **3** - Easy to cut
- **4** - **"Clean" ingredients**
- **5** - Eggs from free-range hens
- **6** - Refined decorations
- **7** - Many new recipes





## VIOLET BLACKCURRANT

Violet-flavoured mousse, blackcurrant compote and almond sponge cake.

700 g
V011087

*A combination of two fine flavours*

from the world of macaroons, revisited by our pastry chefs in this original dessert.





## HAZELNUT MILK CHOCOLATE

Hazelnut sponge cake, milk chocolate ganache, milk chocolate and praline crunch, rocher-style icing, with hazelnut chips.

800 g
V011083



## TIRAMISU

Mascarpone mousse, coffee and Marsala syrup, sponge cake.

800 g
V011085



## PAVLOVA

Vanilla mousse, strawberry sauce and meringue.

700 g
V011090



## OPERA
Coffee buttercream, almond sponge soaked in coffee syrup, dark chocolate ganache, dark chocolate icing.

800 g
V011086



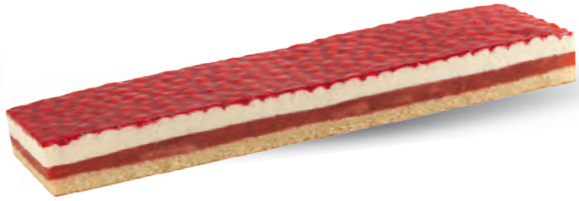
## 3 CHOCOLATES
Praline crisp, white chocolate, milk chocolate and dark chocolate mousses, almond sponge cake and dark chocolate icing.

800 g
V011081



## CHOCOLATE CRISP
Dark chocolate mousse, praline crisp and cocoa sponge cake.

750 g
V011080



## STRAWBERRY
Vanilla mousse, strawberry compote and almond, and lemon sponge cake.

700 g
V011088



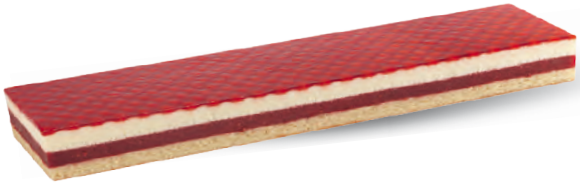
## PEAR CARAMEL
Salted butter caramel mousse, pear compote, almond sponge cake, caramel icing with caramel chips.

700 g
V011082



## EXOTIC FRUITS YUZU
Exotic fruit compote, yuzu mousse, coconut and lime sponge cake, icing.

700 g
V011084



## RASPBERRY LEMON
Lemon mousse, raspberry compote, and almond and lemon sponge cake.

700 g
V011089

# Tropéziennes



## ICONIC

This famous dessert is available here in a variety of versions:
individual or shared, regular or savoury...
Always delicious and always soft with their 100% pure butter brioche!



**VANILLA** MINI TROPÉZIENNE
Brioche, vanilla crème pâtissière, decorative sugar.

40 x 30 g
V0101150
6h | 72h



**PISTACHIO** MINI TROPÉZIENNE
Brioche, pistachio crème pâtissière, decorative sugar and pistachio powder.

40 x 30 g
V0101151
6h | 72h



**HAZELNUT** MINI TROPÉZIENNE
Brioche, hazelnut crème pâtissière, decorative sugar and chopped, toasted almonds.

40 x 30 g
V0101152
6h | 72h



**REGULAR** TROPÉZIENNE
Brioche pur butter with a pastry garnishing and decorated with sugar.

500 g
V501032
6 x 650 g
V501028
6 pièces dans un carton
6 x 900 g
V501029
6h | 48h



**REGULAR** SMALL TROPÉZIENNE
Pure butter brioche, pastry garnish..

36 x 85 g
V501026
8h | 72h

## Available in blister



**VANILLA** MINI TROPÉZIENNE
Brioche, vanilla crème pâtissière, decorative sugar.

6 x 30 g
V0101147
6h | 72h



**RASPBERRY** PETITE TROPÉZIENNE
Brioche, raspberry crème pâtissière, decorative sugar.

6 x 30 g
V0101148
6h | 72h



**SPECULOOS** MINI TROPÉZIENNE
Brioche, speculoos crème pâtissière, decorative sugar and speculoos crumbs.

6 x 30 g
V0101149
6h | 72h



**RASPBERRY** TROPÉZIENNE
Pure butter brioche with a pastry filling garnished with raspberries and decorated with pink sugar.

500 g
V501033
6h | 48h



**STRACIATELLA** TROPÉZIENNE
Pure butter brioche with a pastry filling garnished with chocolate shavings and decorated with chocolate flakes and decorating sugar.

500 g
V501034
6h | 48h

# Brioches



## IF YOU'RE AN ABSOLUTE FAN, ERHARD BRIOCHES HAVE LOTS TO OFFER:

- Made with pure butter from FRANCE*.
- Baked in a rotary oven for an even distribution of heat.
- Deep-freezing means you can serve a fresh, soft brioche at any time.

* Unless exception.



***The perfect solution!***

Ready in just 3 minutes in the oven at 180°C (without defrosting), or after 3 hours at room temperature, the brioche is an ideal base for breakfast, or for making a wide range of desserts, such as French toast or a Polish brioche.

## PURE BUTTER BRIOCHE

280 g
V121005




## 3 PURE BUTTER BRIOCHES

3 x 280 g
31000




## CANDIED FRUIT & ORANGE BLOSSOM BUTTER BRIOCHE

380 g
V121013



## SUGAR BUTTER BRIOCHE

380 g
V121012



# Doughnuts and beignets


Doughnuts – 39 –

Mini doughnuts – 40 –

Beignets – 41 –

Mini beignets – 42 –





## OUR DOUGHNUTS AND MINI DOUGHNUTS HAVE MORE THAN ONE TRICK UP THEIR SLEEVE!

A dough that's been kneaded and leavened, with fillings that contain no preservatives or artificial colouring.

**Behind this glazed doughnut**

hides a sustainable development approach. The cocoa used is certified by the Rainforest Alliance, one of the world's largest sustainable development programmes for cocoa, coffee and tea.

## DOUGHNUT **CHOCONUT**

Cocoa-hazelnut filling, chocolate flavor glaze, lines.

**60 g**
40760



Cocoa



Cocoa

## DOUGHNUT **DARKY**

Chocolate flavoured glaze, chocolate sprinkles.

**55 g**
40756



## DOUGHNUT **PARTY**

Vanilla flavoured white glaze, multi-colored sprinkles.

**55 g**
40759



Cocoa



## DOUGHNUT **MILKY**

Milk chocolate flavoured glaze, hazelnut pieces.

**55 g**
40757



## DOUGHNUT **PINKY**

Strawberry flavoured pink glaze, white sprinkles.

**55 g**
40758



## DOUGHNUT **VANILLA CREAM**

Fourrage saveur vanille, glaçage blanc, stries.

**70 g**
40761



## DOUGHNUT **STRAWBERRY**

Strawberry filling, pink strawberry flavor glaze, lines.

**70 g**
40762

**Donuts** are packed in boxes of **48 pieces**



## DOUGHNUT **SUGAR**

Coated sugar decoration.

**50 g**
40753

## MINI DOUGHNUT **STRAWBERRY**

Strawberry filling, pink glaze, chocolate sprinkles. chocolat.

24 g
40842

*It looks great*
with its bright pink icing and contains a strawberry filling guaranteed not to contain any artificial flavouring.







Cocoa

## MINI DOUGHNUT **CHOCONUT**

Cocoa-hazelnut filling, chocolate flavoured glaze, multi-colored sprinkles.

24 g
40840



## MINI DOUGHNUT **VANILLA CREAM**

Vanilla flavoured filling, vanilla flavoured white glaze, pink sprinkles.

24 g
40841



Cocoa

## MINI DOUGHNUT **MILKY**

Milk chocolate flavoured glaze.

18 g
40851



## MINI DOUGHNUT **SUGAR**

Caster sugar decoration.

18 g
40849

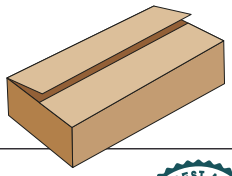


## MINI DOUGHNUT **WHITY**

Vanilla flavoured white glaze, pink sprinkles.

20 g
40853

**Mini doughnuts** are packed in boxes of **135 pieces**

Packaging available | tray of 10 pieces  | box of 40 pieces 



*Soft and fluffy!*

With a dough that's been kneaded and leavened so that it absorbs less fat when cooked, and a filling that contains no preservatives or artificial colouring, this beignet has more than one thing going for it.

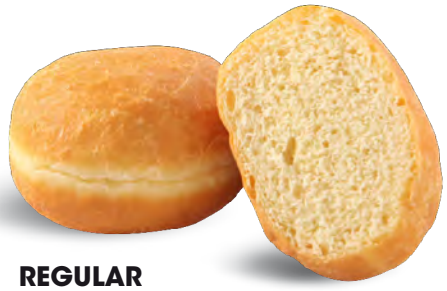
Cocoa

## CHOCO-HAZELNUT

Cocoa-hazelnut filling.

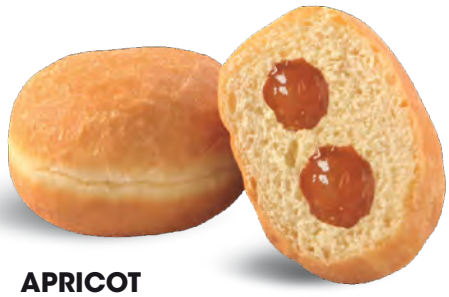
40 x 75g 70225 | 10 x 75g 60584





## REGULAR

40 x 55g
70221



## APRICOT

Apricot filling.

40 x 75g 70223 | 10 x 75g 60582



## RASPBERRY

Raspberry filling.

40 x 75g 70224 | 10 x 75g 60583



## APPLE

Apple filling.

40 x 75g 70222 | 10 x 75g 60581

# Mini beignets

1 h

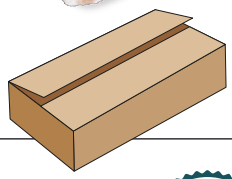
**Packaging available**

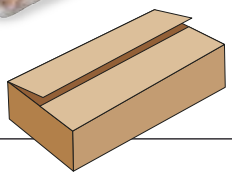
| blister pack of 4 

| blister pack of 8 

| blister pack of 10 

| blister pack of 12 

| 4 trays of 35 pieces = 140 pieces 

| box of 140 pieces 



## CARAMEL

Caramel filling.

Blister

| 4 x 25g | 8 x 25g | 10 x 25g | 12 x 25g |
|---|---|---|---|
| 45034 | 45004 | 45014 | 45024 |

Trays
140 x 25g
45308

Box
140 x 25g
45204



## WHITE CHOCOLATE *flavoured*

White chocolate flavoured filling.

Blister

| 4 x 25g | 8 x 25g | 10 x 25g | 12 x 25g |
|---|---|---|---|
| 45036 | 45006 | 45016 | 45026 |

Trays
140 x 25g
45310

Box
140 x 25g
45215



## DARK CHOCOLATE *flavoured*

Cacao

Dark chocolate flavoured filling.

Blister

| 4 x 25g | 8 x 25g | 10 x 25g | 12 x 25g |
|---|---|---|---|
| 45037 | 45007 | 45017 | 45027 |

Trays
140 x 25g
45311

Box
140 x 25g
45216



## CHOCO-HAZELNUT *flavoured*

Cacao

Chocolate-hazelnut flavoured filling.

Blister

| 4 x 25g | 8 x 25g | 10 x 25g | 12 x 25g |
|---|---|---|---|
| 45030 | 45001 | 45010 | 45020 |

Trays
140 x 25g
45301

Box
140 x 25g
45201



## RASPBERRY

Raspberry filling.

Blister

| 4 x 25g | 8 x 25g | 10 x 25g | 12 x 25g |
|---|---|---|---|
| 45031 | 45002 | 45011 | 45021 |

Trays
140 x 25g
45302

Box
140 x 25g
45202



## RED FRUITS

Red fruits filling.

Blister

| 4 x 25g | 8 x 25g | 10 x 25g | 12 x 25g |
|---|---|---|---|
| 45035 | 45005 | 45015 | 45025 |

Trays
140 x 25g
45309

Box
140 x 25g
45214



## REGULAR

Blister

| 4 x 19g | 8 x 19g | 10 x 19g | 12 x 19g |
|---|---|---|---|
| 45033 | 45000 | 45013 | 45023 |

Trays
140 x 19g
45304

Box
140 x 19g
45200



## APPLE

Apple filling.

Blister

| 4 x 25g | 8 x 25g | 10 x 25g | 12 x 25g |
|---|---|---|---|
| 45032 | 45003 | 45012 | 45022 |

Trays
140 x 25g
45303

Box
140 x 25g
45203

## CHOCOLATE LOVERS SELECTION

Chocolate-hazelnut flavoured, dark chocolate flavoured and white chocolate flavoured filling.

Blister
12 x 75g
45029






## SPECULOOS

Speculoos filling.

Blister

| 4 x 25g | 8 x 25g | 10 x 25g | 12 x 25g |
|---|---|---|---|
| 45038 | 45008 | 45018 | 45028 |

Trays
140 x 25g
45312

Box
140 x 25g
45217

# Gougères



A SPECIALTY MADE IN THE VILLAGE
OF TAILLY, IN THE HEART OF BURGUNDY.

Comté PDO, faithful to the tradition or truffle flavoured.
To each his own region, to each his own gougère!

# Gougères

**Discover our famous ready-to-heat cheese gougères.**
**The perfect side dish for an aperitif, that will delight everyone.**



60 **CHEESE** GOUGÈRES
Deep-frozen.

**430 g • 60 pieces**
V521015
Gencod 3428420060478




**To cook**
3 minutes at 180°C




60 **EMMENTAL CHEESE AND TOMATO** GOUGÈRES
Deep-frozen.

**430 g • 60 pieces**
V521022 • Gencod 3428420062595




*Pastries*

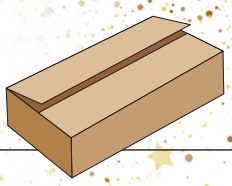
# Festive pastries

Christmas – 46 –

Easter – 50 –

# Butter cream mini yule logs

6h | 6j

Packaging available | blister pack of 2  | blister pack of 4  | box of 32 pieces 



*The timeless*

chocolate-flavoured buttercream mini yule log combines deliciousness and lightness thanks to its sponge cake punched with rum syrup.

## CHOCOLATE FLAVOURED BUTTER CREAM MINI LOG

Chocolate flavoured buttercream, sponge cake punched with rum syrup.

| 2 x 80 g | 4 x 80 g | 32 x 80 g |
|---|---|---|
| V091057 | V091063 | V091069 |





**CHOCOLATE FLAVOURED** BUTTER CREAM MINI LOG

Chocolate flavoured buttercream, sponge cake soaked in vanilla syrup.

| 32 x 65 g |
|---|
| V101225 |



**CAFFEE** BUTTER CREAM MINI LOG

Coffee buttercream, sponge cake soaked in coffee syrup.

| 2 x 80 g | 4 x 80 g | 32 x 80 g |
|---|---|---|
| V091053 | V091059 | V091065 |



**GANACHE** BUTTER CREAM MINI LOG

Chocolate ganache, sponge cake soaked in syrup.

| 2 x 80 g | 4 x 80 g | 32 x 80 g |
|---|---|---|
| V091058 | V091064 | V091070 |



**PRALINE** BUTTER CREAM MINI LOG

Praline butter cream, sponge cake soaked in syrup.

| 2 x 80 g | 4 x 80 g | 32 x 80 g |
|---|---|---|
| V091055 | V091061 | V091067 |



**VANILLA** BUTTER CREAM MINI LOG

Vanilla butter cream, sponge cake soaked in vanilla syrup.

| 2 x 80 g | 4 x 80 g | 32 x 80 g |
|---|---|---|
| V091056 | V091062 | V091068 |



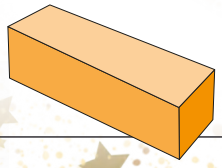
**ORANGE LIQUEUR** BUTTER CREAM MINI LOG

Orange liqueur butter cream, sponge cake punched with natural orange alcoholate syrup.

| 2 x 80 g | 4 x 80 g | 32 x 80 g |
|---|---|---|
| V091054 | V091060 | V091066 |

6h | 5 j

# Butter cream yule logs

Packaging available | blister  | folding carton 



## VANILLA BUTTER CREAM LOG

Vanilla butter cream, sponge cake soaked in vanilla syrup.

| Blister 500 g | Blister 750 g | Folding carton 750 g |
|---|---|---|
| 6/8 portions | 8/10 portions | 8/10 portions |
| V081018 | V081024 | V081189 |

• ***The generosity*** of butter cream yule logs for traditional celebrations. •



## PRALINE BUTTER CREAM LOG

Praline butter cream, sponge cake soaked in syrup.

| Blister 500 g | Blister 750 g | Folding carton 750 g |
|---|---|---|
| 6/8 portions | 8/10 portions | 8/10 portions |
| V081017 | V081023 | V081188 |

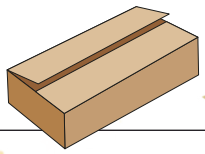


## GANACHE BUTTER CREAM LOG

Chocolate ganache, sponge cake soaked in syrup.

| Blister 500 g | Blister 750 g |
|---|---|
| 6/8 portions | 8/10 portions |
| V081015 | V081021 |

Other flavors are available on request.

Packaging available | box of 5 pieces 

# Butter cream Roulades

## CHOCOLATE BUTTER CREAM ROULADE

Chocolate ganache, sponge cake and soaking syrup.

1,200 g
V111040

## COFFEE BUTTER CREAM ROULADE

Coffee buttercream, sponge cake and soaking syrup.

1,200 g
V111039

## ORANGE ALCOHLATE BUTTER CREAM ROULADE

Butter cream with natural orange alcoholate, sponge cake and soaking syrup.

1,200 g
V111042



• ***Ideal*** for creating yule logs in the size of your choice, with a personalised decoration. •

## PRALINE BUTTER CREAM ROULADE

Praline buttercream, sponge cake and soaking syrup.

1,200 g
V111043

## VANILLA BUTTER CREAM ROULADE

Vanilla buttercream, sponge cake and soaking syrup.

1,200 g
V111044

# Mousse mini yule logs

6h | 48h



*All the flavours of Alsace*

can be found in this Black Forest yule log with its famous amarena cherries.

**Packaging available** | blister pack of 2



28



**EXOTIC**
MINI LOG

Mango passion lime mousse, raspberry pomegranate preparation, sponge cake and feuillantine.

| 2 x 90 g | 28 x 90 g |
|---|---|
| V091117 | V091116 |



**BLACK FOREST**
MINI LOG

Vanilla mousse, milk chocolate mousse, cocoa sponge cake sprinkled with chocolate chips, whipped cream and inclusions of Amarena.

| 2 x 95 g | 28 x 95 g |
|---|---|
| V091113 | V091112 |



**RED BERRIES**
MINI LOG

Red fruit mousse, red fruit compote, sponge cake and feuillantine.

| 2 x 90 g | 28 x 90 g |
|---|---|
| V091119 | V091118 |



**CRISPY**
MINI LOG

Chocolate mousse, milk chocolate mousse, almond sponge cake and feuillantine.

| 2 x 95 g | 28 x 95 g |
|---|---|
| V091115 | V091114 |

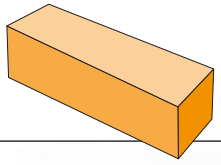
# Mousse yule logs

6h | 48h

**Packaging available** | blister



| folding carton





**CRUNCHY** LOG

Mousse and creamy chocolate, crunchy, cocoa glaze, almond sponge cake.

| Blister 520 g 6/8 portions | Blister 800 g 8/10 portions | Folding carton 800 g 8/10 portions |
|---|---|---|
| V081289 | V081288 | V081287 |



**EXOTIC** LOG

Mango passion lime mousse, red fruit mousse, raspberry and pomegranate preparation, sponge cake and crispy.

| Blister 430 g 6/8 portions | Blister 650 g 8/10 portions | Folding carton 650 g 8/10 portions |
|---|---|---|
| V081295 | V081294 | V081293 |

# Mousse yule logs



## CANDY APPLE LOG

Vanilla mousse, cinnamon caramel apple compote, crumble biscuit and sponge cake.

| Blister 530 g | Blister 800 g |
|---|---|
| 6/8 portions | 8/10 portions |
| V081302 | V081301 |

*The great mix*

between apple, caramel and cinnamon... a delight !





## BLACK FOREST LOG

Vanilla mousse, chocolate mousse, sponge cake with cocoa soaked in syrup, whipped cream, amarena inclusions.

| Blister 500 g | Blister 750 g | Folding carton 750 g |
|---|---|---|
| 6/8 portions | 8/10 portions | 8/10 portions |
| V081292 | V081291 | V081290 |



## CAPPUCCINO LOG

Vanilla mousse, coffee mousse, coffee sponge cake, feuillantine and decorative biscuit.

| Blister 360 g | Blister 580 g |
|---|---|
| 6/8 portions | 8/10 portions |
| V081306 | V081305 |



## RED BERRIES LOG

Red fruit mousse, red fruit compote, sponge cake and feuillantine.

| Blister 470 g | Blister 700 g | Folding carton 700 g |
|---|---|---|
| 6/8 portions | 8/10 portions | 8/10 portions |
| V081298 | V081297 | V081296 |



## MONT BLANC LOG

Vanilla mousse, chestnut mousse, chestnut cream, inclusion of broken chestnuts and sponge cake.

| Blister 470 g | Blister 710 g |
|---|---|
| 6/8 portions | 8/10 portions |
| V081300 | V081299 |

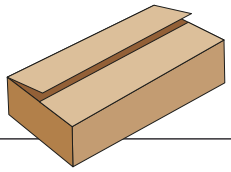


## MILK CHOCOLATE - PASSION - LIME LOG

Milk chocolate mousse, lime passion fruit creamy, milk chocolate creamy with inclusion of pecan chips, sponge cake and crispy.

| Blister 570 g | Blister 850 g |
|---|---|
| 6/8 portions | 8/10 portions |
| V081304 | V081303 |

Packaging available > blister pack of 2 > blister pack of 4 > box of 72 pieces





*A great classic*

of festive pastries, with a chocolate-flavoured buttercream topped with a syrup-soaked sponge cake.

## CHOCOLATE FLAVOURING EASTER NEST

Chocolate flavoured buttercream, sponge cake soaked in syrup, chocolate glitter.

| 2 x 75 g | 4 x 75 g | 72 x 75 g |
|---|---|---|
| V071010 | V071015 | V071017 |





## **VANILLA** EASTER NEST

Vanilla buttercream, sponge cake soaked in syrup, toasted flaked almonds.

| 2 x 75 g | 4 x 75 g | 72 x 75 g |
|---|---|---|
| V071012 | V071025 | V071026 |



## **COFFEE** EASTER NEST

Coffee buttercream, sponge cake soaked in syrup, caramelized hazelnut pieces.

| 2 x 75 g | 4 x 75 g | 72 x 75 g |
|---|---|---|
| V071011 | V071014 | V071018 |



## **NATURAL ORANGE ALCOHOLATE** EASTER NEST

Cream with natural orange alcoholate butter, sponge cake punched with natural orange alcoholate syrup, toasted flaked almonds.

| 2 x 75 g | 4 x 75 g | 72 x 75 g |
|---|---|---|
| V071013 | V071035 | V071027 |



## **PRALINE** EASTER NEST

Praline butter cream, sponge cake soaked in syrup, caramelized hazelnut pieces.

| 2 x 75 g | 4 x 75 g | 72 x 75 g |
|---|---|---|
| V071009 | V071016 | V071019 |



## **CHOCOLATE** EGG

Milk and white chocolate mousse, sponge cake soaked in syrup.

Carton of 12 x 55 g • V071095

## Available in blister



**VANILLA** EASTER NEST
Vanilla butter cream, sponge cake soaked in vanilla syrup and caramelized hazelnut chips.

600 g • 6/8 portions
V071064



**CHOCOLATE** EASTER NEST
Chocolate-flavoured buttercream, sponge cake soaked in vanilla-flavoured syrup and caramelized hazelnut chips.

600 g • 6/8 portions
V071068



**COFFEE** EASTER NEST
Coffee butter cream, sponge cake soaked in coffee syrup and caramelized hazelnut chips.

600 g • 6/8 portions
V071067



**ORANGE LIQUEUR** EASTER NEST
Butter cream with orange liqueur, sponge cake soaked in syrup with natural orange alcoholate and caramelized hazelnut chips.

600 g • 6/8 portions
V071065



**PRALINE** EASTER NEST
Praline butter cream, sponge cake soaked in syrup and caramelized hazelnut chips.

600 g • 6/8 portions
V071066

# L O G I S T I C S  D A T A

| VIF CODE | EAN | REFERENCE | UNIT WEIGHT | UNIT VOLUME | SIZE IN MM | | PALLETISATION | | | |
|---|---|---|---|---|---|---|---|---|---|---|
| | | | | | Unit LxlxH | Box LxlxH | Unit / Box | Box / Layer | Layer / Pallet | Unit/ Pallet |
| **ICE CREAMS** | | | | | | | | | | |
| **BULKS** | | | | | | | | | | |
| All references 2,5 L | | | | | 175 x 150 x 135 | 394 x 300 x 146 | 4 | 8 | 12 | 384 |
| All references 5 L | | | | | 345 x 150 x 135 | 394 x 300 x 146 | 2 | 8 | 12 | 192 |
| **INDIVIDUAL ICED DESSERTS** | | | | | | | | | | |
| **PREMIUMS** | | | | | | | | | | |
| | 3428420025262 | **Dubaï chocolate-style finger** | 8 x 55g | 8 x 100 ml | 378 x 204 x 84 | 378 x 204 x 84 | 1 | 11 | 22 | 242 |
| V090284 | 3428420009422 | **Vanilla raspberry vacherin** | 8 x 85g | 8 x 155ml | 373 x 210 x 84 | 373 x 210 x 84 | 1 | 11 | 22 | 242 |
| V090283 | 3428420009415 | **Vanilla caramel vacherin** | 8 x 85g | 8 x 145ml | 373 x 210 x 84 | 373 x 210 x 84 | 1 | 11 | 22 | 242 |
| V090312 | 3428420024104 | **Iced nougat** | 8 x 65g | 8 x 100 ml | 373 x 213 x 84 | 373 x 213 x 84 | 1 | 11 | 22 | 242 |
| V090309 | 3428420024128 | **Mandarin** | 8 x 60g | 8 x 95 ml | 373 x 210 x 84 | 373 x 210 x 84 | 1 | 11 | 22 | 242 |
| V090308 | 3428420024111 | **Lemon** | 8 x 75g | 8 x 115 ml | 373 x 210 x 84 | 373 x 210 x 84 | 1 | 11 | 22 | 242 |
| V090306 | 3428420024135 | **Rocher-style sphere** | 8 x 75g | 8 x 120 ml | 60 x 60 x 20 | 373 x 210 x 84 | 1 | 11 | 22 | 242 |
| V090307 | 3428420024142 | **Coconut-style sphere** | 8 x 80g | 8 x 120 ml | 60 x 60 x 20 | 373 x 210 x 84 | 1 | 11 | 22 | 242 |
| V090289 | 3428420009477 | **Lemon pie-style finger** | 8 x 65g | 8 x 110ml | 373 x 210 x 84 | 373 x 210 x 84 | 1 | 11 | 22 | 242 |
| V090305 | 3428420024067 | **Exotic coconut finger** | 8 x 60g | 8 x 100 ml | 373 x 210 x 84 | 373 x 210 x 84 | 1 | 11 | 22 | 242 |
| V090288 | 3428420009460 | **Paris-Brest-style eclair** | 8 x 65g | 8 x 95ml | 373 x 210 x 84 | 373 x 210 x 84 | 1 | 11 | 22 | 242 |
| V090304 | 3428420024074 | **Mango red fruits eclair** | 8 x 65g | 8 x 100 ml | 373 x 210 x 84 | 373 x 210 x 84 | 1 | 11 | 22 | 242 |
| **GREAT CLASSICS** | | | | | | | | | | |
| V090187 | 3428420081954 | **Thrill** | 8 x 100g | 8 x 150ml | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 25 | 275 |
| V090004 | 3428420080162 | **Vanilla Croquantin®** | 8 x 80g | 8 x 135ml | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 25 | 275 |
| V090202 | 3428420082166 | **Coconut frost** | 10 x 90g | 10 x 160ml | 391 x 134 x 143 | 391 x 134 x 143 | 1 | 18 | 12 | 216 |
| V152520 | 3428420004403 | **Soufflé Grand Marnier®** | 8 x 90g | 8 x 145ml | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 25 | 275 |
| V090174 | 3428420082142 | **Norwegian flambé** | 12 x 95g | 12 x 160ml | 411 x 343 x 96 | 411 x 343 x 96 | 1 | 6 | 19 | 114 |
| V090293 | 3428420009514 | **Pear** | 8 x 70g | 8 x 90 ml | 365 x 198 x 85 | 373 x 210 x 84 | 1 | 11 | 22 | 242 |
| **REGIONAL ONES** | | | | | | | | | | |
| V090060 | 3428420080186 | **Kouglof marc de Gewurztraminer** | 8 x 90g | 8 x 180 ml | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 25 | 275 |
| V090247 | 3428420019728 | **Kouglof rum-grapes** | 8 x 75g | 8 x 145 ml | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 25 | 275 |
| V090057 | 3428420080483 | **Kouglof marc de Gewurztraminer** | 8 x 75g | 8 x 145 ml | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 25 | 275 |
| **A TASTE OF ASIA - All references** | | | 20 x 35g | | 230 x 161 x 89 | 230 x 161 x 89 | 1 | 24 | 20 | 480 |
| **LITTLE GOURMANDS - All references** | | | - | 12 x 100 ml | 68 x 68 x 66 | 221 x 151 x 142 | 12 | 25 | 13 | 3 900 |
| **TRICOLORES CUPS - All references** | | | - | 12 x 100 ml | 68 x 68 x 66 | 221 x 151 x 142 | 12 | 25 | 12 | 3 600 |
| **ICED DESSERTS TO SHARE** | | | | | | | | | | |
| **VACHERINS** | | | | | | | | | | |
| V110055 | 3428420070668 | **Vanilla-blackcurrant vacherin** | 800g | 1 750 ml | 301 x 168 x 115 | 301 x 168 x 115 | 1 | 16 | 7 | 112 |
| V110051 | 3428420070620 | **Vanilla-strawberry vacherin** | 750g | 1 700 ml | 301 x 168 x 115 | 301 x 168 x 115 | 1 | 16 | 16 | 256 |
| V110053 | 3428420070644 | **Vanilla-raspberry vacherin** | 800g | 1 700 ml | 301 x 168 x 115 | 301 x 168 x 115 | 1 | 16 | 16 | 256 |
| V110052 | 3428420070637 | **Vanilla-raspberry vacherin** | 1 600g | 3 400 ml | 546 x 156 x 122 | 546 x 156 x 122 | 1 | 9 | 14 | 126 |
| **BAKED ALASKA AND KOUGLOFS** | | | | | | | | | | |
| V120047 | 3428420008821 | **Vanilla baked Alaska** | 900g | 2 000 ml | 321 x 161 x 95 | 334 x 333 x 297 | 6 | 6 | 6 | 216 |
| V110048 | 3428420070743 | **Vanilla-raspberry baked Alaska** | 950g | 1700 ml | 301 x 168 x 115 | 301 x 168 x 115 | 1 | 16 | 7 | 112 |
| V120018 | 3428420002034 | **Kouglof marc de Gewurztraminer** | 840g | 1500 ml | 224 x 224 x 93 | 685 x 235 x 203 | 6 | 5 | 9 | 270 |
| V120016 | 3428420002812 | **Kouglof rum-grapes** | 840g | 1500 ml | 224 x 224 x 93 | 685 x 235 x 203 | 6 | 5 | 9 | 270 |
| **ICE BARS** | | | | | | | | | | |
| V110041 | 3428420070729 | **Croquantin® bar** | 1 100g | 2 300 ml | 546 x 156 x 122 | 546 x 156 x 122 | 1 | 9 | 14 | 126 |
| V110060 | 3428420070712 | **Iced nougat bar** | 600g | 1 150 ml | 285 x 160 x 100 | 285 x 160 x 100 | 1 | 20 | 16 | 320 |
| **PASTRIES** | | | | | | | | | | |
| **INDIVIDUAL PASTRIES** | | | | | | | | | | |
| **"ATELIER ERHARD" DESSERTS** | | | | | | | | | | |
| V061171 | 3428420058055 | **Milk chocolate finger** | 8 x 85g | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 22 | 242 | |
| V061179 | 3428420058062 | **Dark chocolate finger** | 8 x 90g | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 22 | 242 | |
| V061188 | 3428420058765 | **Coffee moka finger** | 8 x 75g | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 22 | 242 | |
| V061180 | 3428420058109 | **Black forest** | 8 x 90g | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 22 | 242 | |
| V061174 | 3428420058079 | **Pecan coffee** | 8 x 70g | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 22 | 242 | |
| V061160 | 3428420058000 | **Raspberry rose** | 8 x 80g | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 22 | 242 | |
| V061159 | 3428420057997 | **Bolchoi pear caramel** | 8 x 95g | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 22 | 242 | |
| V061158 | 3428420057980 | **Bolchoi vanilla red berries** | 8 x 95g | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 22 | 242 | |
| V061161 | 3428420058017 | **Chocolate vanilla rose** | 8 x 80g | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 22 | 242 | |
| V061234 | 3428420064100 | **Arc** | 8 x 80g | 373 x 210 x 84 | 373 x 210 x 84 | 1 | 11 | 22 | 242 | |
| V061235 | 3428420064117 | **Pyramid** | 8 x 75g | 373 x 210 x 84 | 373 x 210 x 84 | 1 | 11 | 22 | 242 | |
| **GREAT CLASSICS** | | | | | | | | | | |
| V061190 | 3428420058802 | **Lemon tartelet** | 8 x 75g | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 22 | 242 | |
| V061177 | 3428420058208 | **Mont Blanc** | 8 x 65g | 373 x 210 x 79 | 373 x 210 x 79 | 1 | 11 | 22 | 242 | |
| V071089 | 3760086153393 | **Raspberry rose** | 16 x 70g | 424 x 381 x 89 | 424 x 381 x 89 | 1 | 5 | 20 | 100 | |
| V061102 | 3760086152884 | **Pavlova ready to fill** | 16 x 45g | 424 x 381 x 89 | 424 x 381 x 89 | 1 | 5 | 20 | 100 | |
| V061036 | 3760122883802 | **Wonderful chocolate** | 12 x 90g | 395 x 297 x 103 | 395 x 297 x 103 | 12 | 7 | 16 | 1 344 | |
| V061035 | 3760086153331 | **Chocolate flavoured moka** | 12 x 95g | 395 x 297 x 103 | 395 x 297 x 103 | 1 | 8 | 16 | 128 | |
| V061034 | 3760086153225 | **Coffee moka** | 12 x 95 g | 396 x 296 x 69 | 396 x 296 x 69 | 1 | 8 | 26 | 208 | |
| V061008 | 3760122881655 | **Rum baba** | 12 x 15g | 395 x 297 x 103 | 395 x 297 x 103 | 1 | 8 | 16 | 128 | |

| VIF CODE | EAN | REFERENCE | UNIT WEIGHT | SIZE IN MM | | PALLETISATION | | | |
|---|---|---|---|---|---|---|---|---|---|
| | | | | Unit LxlxH | Box LxlxH | Unit / Box | Box / Layer | Layer / Pallet | Unit / Pallet |
| **CHOUX PASTRY** | | | | | | | | | |
| **Lunch eclairs - All references** | | | 40 x 80g | 401 x 200 x 271 | 401 x 200 x 271 | 1 | 12 | 7 | 84 |
| V061217 | 3428420059755 | **Paris-Brest premium** | 24 x 80 g | 396 x 296 x 102 | 396 x 296 x 102 | 1 | 8 | 16 | 128 |
| **PASTRIES TO SHARE** | | | | | | | | | |
| **DESSERTS IN BARS - All references** | | | - | 367 x 104 x 72 | 379 x 220 x 228 | 6 | 10 | 8 | 480 |
| **TROPÉZIENNES** | | | | | | | | | |
| V0101150 | 3422828041701 | **Mini tropézienne vanilla** | 40 x 30 g | 301 x 246 x 117 | 301 x 246 x 117 | 1 | 12 | 15 | 180 |
| V0101151 | 3422828041718 | **Mini tropézienne pistachio** | 40 x 30 g | 301 x 246 x 117 | 301 x 246 x 117 | 1 | 12 | 15 | 180 |
| V0101152 | 3422828041725 | **Mini tropézienne hazelnut** | 40 x 30 g | 301 x 246 x 117 | 301 x 246 x 117 | 1 | 12 | 15 | 180 |
| V501026 | 3428420054811 | **Little tropézienne** | 36 x 80g | 393 x 293 x 191 | 393 x 293 x 191 | 1 | 8 | 7 | 56 |
| V501028 | 3428420054835 | **Regular tropézienne - medium format** | 6 x 650g | 255 x 253 x 69 | 528 x 268 x 226 | 6 | 6 | 8 | 288 |
| V501029 | 3428420054842 | **Regular tropézienne - big format** | 6 x 900g | 360 x 320 x 500 | 528 x 268 x 226 | 6 | 6 | 7 | 252 |
| V0101147 | 3422828041671 | **Mini tropézienne vanilla in blister** | 6 x 30 g | 186 x 137 x 50 | 396 x 296 x 156 | 12 | 8 | 11 | 1056 |
| V0101148 | 3422828041688 | **Petite tropézienne raspberry in blister** | 6 x 30 g | 186 x 137 x 50 | 396 x 296 x 156 | 12 | 8 | 11 | 1056 |
| V0101149 | 3422828041695 | **Petite tropézienne speculoos in blister** | 6 x 30 g | 186 x 137 x 50 | 396 x 296 x 156 | 12 | 8 | 11 | 1056 |
| **TROPÉZIENNE IN BLISTER - All references** | | | 500g | 220 x 220 x 69 | 478 x 238 x 256 | 6 | 7 | 7 | 294 |
| **BRIOCHES** | | | | | | | | | |
| V121005 | 3760122881945 | **Pure butter brioche** | 280g | 135 x 215 x 84 | 566 x 222 x 260 | 12 | 7 | 7 | 588 |
| 31000 | 3760122887060 | **3 Pure butter brioches** | 3 x 280g | 135 x 215 x 84 | 566 x 222 x 260 | 4 | 7 | 7 | 196 |
| V121012 | 3428420059311 | **Sugar butter brioche** | 380g | 214 x 214 x 82 | 438 x 226 x 346 | 8 | 7 | 5 | 280 |
| V121013 | 3428420059312 | **Candied fruit & orange blossom butter brioche** | 380g | 214 x 214 x 82 | 438 x 226 x 346 | 8 | 7 | 5 | 280 |
| **DOUGHNUTS & FRITTERS** | | | | | | | | | |
| **Doughnuts x 48 pieces - All references** | | | - | 388 x 288 x 180 | 388 x 288 x 180 | 1 | 8 | 10 | 80 |
| **Mini doughnuts x 135 pieces - All references** | | | - | 388 x 288 x 180 | 388 x 288 x 180 | 1 | 8 | 10 | 80 |
| **Beignets x 40 pieces - All references** | | | 40 x 75g | 388 x 288 x 180 | 388 x 288 x 180 | 1 | 8 | 10 | 80 |
| **Beignets x 10 pieces - All references** | | | 10 x 75g | 274 x 193 x 90 | 388 x 288 x 190 | 4 | 8 | 9 | 288 |
| **Mini beignets x 4 pieces - All references** | | | 4 x 25g | 155 x 80 x 55 | 262 x 170 x 260 | 12 | 21 | 7 | 1 764 |
| **Mini beignets x 8 pieces - All references** | | | 8 x 25g | 185 x 130 x 62 | 388 x 288 x 190 | 12 | 8 | 10 | 960 |
| **Mini beignets x 10 pieces - All references** | | | 10 x 25g | 225 x 130 x 62 | 534 x 231 x 260 | 16 | 7 | 7 | 784 |
| **Mini beignets x 12 pieces - All references** | | | 12 x 25g | 200 x 172 x 60 | 406 x 350 x 260 | 16 | 6 | 7 | 672 |
| **Mini beignets x 140 pieces - All references** | | | 140 x 25g | 388 x 288 x 190 | 388 x 288 x 190 | 1 | 8 | 10 | 80 |
| **Mini beignets x 140 pieces - All references** | | | 140 x 25g | 433 x 307 x 183 | 433 x 307 x 183 | 1 | 6 | 10 | 60 |
| **GOUGÈRES** | | | | | | | | | |
| V521011 | 3428420057003 | **60 cheese gougères** | 430g | 400 x 320 x 40 | 404 x 294 x 389 | 10 | 8 | 5 | 400 |
| V521022 | 3428420062595 | **60 emmental cheese tomato gougères** | 430g | 400 x 320 x 40 | 404 x 294 x 389 | 10 | 8 | 5 | 400 |
| **THE FESTIVE PASTRIES** | | | | | | | | | |
| **CHRISTMAS** | | | | | | | | | |
| **Butter cream yule logs - small format - All references** | | | 500g | 242 x 137 x 102 | 500 x 392 x 110 | 6 | 4 | 14 | 336 |
| **Butter cream yule logs - big format - All references** | | | 750g | 343 x 137 x 100 | 546 x 358 x 117 | 4 | 4 | 14 | 224 |
| **Butter cream mini yule logs x 2 pieces - All references** | | | 2 x 80g | 165 x 135 x 67 | 408 x 342 x 150 | 12 | 6 | 12 | 864 |
| **Butter cream mini yule logs x 4 pieces - All references** | | | 4 x 80g | 198 x 191 x 85 | 596 x 396 x 95 | 6 | 4 | 18 | 432 |
| **Butter cream mini yule logs x 32 pieces - All references** | | | 32 x 80g | 596 x 396 x 95 | 596 x 396 x 95 | 1 | 4 | 18 | 72 |
| **Butter cream Roulades - All references** | | | 5 x 1200g | 598 x 398 x 101 | 598 x 398 x 101 | 1 | 4 | 15 | 60 |
| **Mousse yule logs in folding carton - All references** | | | - | 300 x 110 x 90 | 308 x 237 x 187 | 4 | 12 | 10 | 480 |
| **Mousse yule logs - big format - All references** | | | - | 343 x 137 x 100 | 546 x 358 x 117 | 4 | 4 | 14 | 224 |
| **Mousse yule logs - small format - All references** | | | - | 242 x 137 x 102 | 500 x 392 x 110 | 6 | 4 | 14 | 336 |
| **Mousse mini yule logs x 28 pieces - All references** | | | - | 596 x 396 x 95 | 596 x 396 x 95 | 1 | 4 | 18 | 72 |
| **Mousse mini yule logs x 2 pieces - All references** | | | - | 165 x 135 x 67 | 408 x 342 x 150 | 12 | 6 | 12 | 864 |
| **EASTER** | | | | | | | | | |
| **Individual desserts** | | | | | | | | | |
| **Easter nests x 2 pieces - All references** | | | 2 x 75g | 180 x 90 x 65 | 400 x 335 x 135 | 12 | 6 | 12 | 864 |
| **Easter nests x 4 pieces - All references** | | | 4 x 75g | 195 x 195 x 55 | 594 x 204 x 216 | 6 | 4 | 19 | 432 |
| **Easter nests x 72 pieces - All references** | | | 72 x 75g | 598 x 398 x 180 | 598 x 398 x 180 | 1 | 4 | 10 | 40 |
| V071095 | 3760086150927 | **Chocolat egg** | 12 x 55g | 415 x 351 x 72 | 415 x 351 x 72 | 1 | 6 | 25 | 150 |
| **Desserts to share** | | | | | | | | | |
| **Easter nests in blister - All references** | | | 600g | 233 x 231 x 84 | 476 x 246 x 257 | 6 | 6 | 7 | 252 |

ERHARD
PATISSIER GLACIER
1961

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