



Press Release

Traiteur *de* Paris

Revisited Strawberry Slice
and Lemon Slice

New freshness arrives on the dessert menu

Traiteur de Paris has concocted two striking new desserts with incredible flavour: the revisited Strawberry Slice and the Lemon Slice. With the pleasant fresh sensation of tangy fruit, they awaken the taste buds... and chefs' creative talent!

Decadent, inspiring desserts from your supplier of high-quality frozen catering products. The two individual layer cakes are a bouquet of textures and flavours: compote, creamy filling, financier cake, jelly, light cream, sponge cake, almond cake, pieces of fruit... Their rectangular shape offers many possibilities, from a single dessert that takes centre stage to a sculptural plate of bite-sized squares.



The Strawberry Slice by Traiteur de Paris

Traiteur de Paris gives this timeless classic of French pâtisserie a delicious new twist, highlighting the most important features of the original recipe: a good strawberry flavour, a hint of vanilla, and a harmonious blend of moist and creamy textures. The Strawberry Slice is composed of layers of almond financier cake, strawberry jelly, light Bourbon vanilla cream, vanilla-infused sponge cake and topped with strawberry compote with soft pieces of fruit.

Serving ideas

- Place the Strawberry Slice – whole or cut into bite-sized squares – on the plate and garnish with fresh strawberries and crushed pistachio, adding dots of strawberry coulis here and there.

Allow to defrost for 4 hours at 4°C (remove the plastic film before defrosting).
No preservatives, artificial colours, or flavour enhancers.

Packaging: box of 16 slices of 70g each (1.120kg)
2 cushioned blocks of 8 slices
Slice dimensions L x W x H: 11 x 2.8 x 2.4cm



Lemon Slice

This fresh dessert is a full-flavoured ode to citrus. The Traiteur de Paris four-layer Lemon Slice balances the tangy zest of citron with a harmonious blend of textures: lemon almond cake, creamy lemon filling, lemon-infused sponge cake, light cream and chopped almonds. This Slice, a light and original interpretation of the classic lemon cake, is a perfect addition to any dessert menu.

Serving ideas

- Cut the slice into three bite-sized squares and top each one with a circle of white chocolate and a peak of Italian meringue. Decorate the plate with lemon jelly cut into circles of different sizes.
- Place the whole slice on a slightly larger rectangle of lemon jelly, then decorate with supreme grapefruit segments and candied kumquats.

Allow to defrost for 4 hours at 4°C (remove the plastic film before defrosting).
No preservatives, artificial colours, or flavour enhancers.

Packaging: box of 16 slices of 65g each (1.040kg)
2 cushioned blocks of 8 slices
Slice dimensions L x W x H: 11 x 2.8 x 2.4cm

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