

Press release  
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# Traiteur de Paris

## Saint-Germain Petits Fours



Traiteur de Paris proudly presents its new Saint-Germain tray, a petits fours collection of essential French pastry classics.

The Saint-Germain petits fours tray includes 8 mini-pastry recipes with gourmet flavours guaranteed to please every palate. For your customers' delight, they have each been given a special twist:

- 6 Strawberry slices
- 6 Lemon almondines
- 6 Triple chocolate squares
- 6 Apricot and pistachio financiers
- 6 Chocolate crumbles
- 6 Caramelised apple and cinnamon financiers
- 6 Raspberry cheesecakes
- 6 Opéras

These are timeless recipes based on simple, straightforward tastes. Their quality ingredients ensure a product that holds together perfectly after defrosting. A protective cover also keeps the items safe during storage and transport.

Each item on the tray can be served as it is or decorated to suit your tastes. The Saint-Germain petits fours are guaranteed free of artificial colourants, preservatives and flavour enhancers.

### CHARACTERISTICS


1 tray containing 48 pieces (0.685 kg)

### SERVING SUGGESTIONS

You may serve the tray as it is or place the petits fours onto small dishes.  
Defrost for 2 hours at +4°C.



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