

# Traiteur de Paris

*Press Release*

*Cappuccino*



## CAPPUCCINO

**All the intensity of coffee softened by the sweet subtlety of a milk-flavoured mousse**

Traiteur de Paris, designer and maker of premium frozen pastries for professionals, is unveiling its new gourmet product inspired by a coffee classic: cappuccino.

Traiteur de Paris is bringing genuine innovation to your sweets menu with a unique and creative coffee-flavoured dessert. True to the celebrated beverage from which it takes its inspiration, this product offers your clients a totally new cappuccino experience.

The Cappuccino is an exquisite blend of melting and crunchy textures, which combines its chocolate-coated crumble base and coffee cream with an ultra-light mousse just like the drink's traditional topping foam. Easily handled, it can be presented on a dish or in a glass, creating an optical illusion that's bound to surprise your clients.

The Cappuccino recipe was developed with great care and the finest, meticulously selected ingredients. It is guaranteed free of artificial colouring, preservatives and flavour enhancers.

### CHARACTERISTICS

16 individual portions of 95 g (1.52 kg)  
Ø 6cm

### DIRECTIONS


Remove the plastic film before defrosting.

Defrost for 4 hours at +4°C.

Easy to handle even after defrosting.

Serve your mousses as they are or decorated, on a dish or in a glass.

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