

Press release
March 2018

Traiteur de Paris

The latest arrival in the cheesecake family:

CARAMEL CHEESECAKE

Creator and maker of premium frozen pastries for professionals, Traiteur de Paris has imagined a gourmet variation on its famous cheesecake, this time bringing caramel to the mix.

Beautifully endowing the famous American dessert with a caramel taste, Traiteur de Paris' Caramel Cheesecake takes diners back to their favourite childhood flavours.

It perfectly balances vanilla and caramel flavours in its cheese mix, and their combination with a crunchy crumble base make this new dessert a real success.

Whether served as it is or decorated, it can move with the seasons when you pair it with apples, other fruit or some whipped cream, whether you serve it in a glass, plated or as a takeaway product.

It is guaranteed to be free of palm oil, preservatives and flavour enhancers.

CHARACTERISTICS

20 items at 90 g (1.800 kg)

Ø 7 cm

DIRECTIONS FOR USE

Ensure the plastic film is removed before defrosting.

Leave to defrost for 4 hours at +4°C.



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Find our recipes at



[Traiteur de Paris](https://www.youtube.com/TraiteurdeParis)



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