

Traiteur *de* Paris

MADE BY CHEFS FOR CHEFS





Whether you are a restaurant owner, a caterer, a hotelier, a Grab & Go shop or an on board restaurant service professional, we are here on a daily basis to help you:

- save time and facilitate your job
- manage your teams in the best possible way
- maintain portion cost control

so that your customers are guaranteed a quality, consistent flawless product time after time.



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TRAITEUR DE PARIS, THE ART OF LIVING, FRENCH STYLE

Some of the great names in French and English gastronomy have forged the reputation of the Traiteur de Paris kitchens across the world.

The philosophy of Traiteur de Paris is to give everyone the opportunity to enjoy the creations of top chefs, and this includes the whole world, thanks to the process of **freezing food, the most natural method of preserving the excellent quality of products.**

In our kitchens in Brittany and Normandy more than 350 cooks, pastry chefs and assistants work every day to develop our fine French pastries with the aim of putting food worthy of a fine dining establishment on tables across the world.

To ensure the expectations of our clients in United Kingdom, we work with English Chefs to add a personal touch to each recipe. We offer a local service with a personal contact and a special logistic in United Kingdom.

RECEPTION EATS

MINI DESSERTS



Traiteur *de* Paris

MINI DESSERTS

Ready to serve, to be eaten chilled - Assortment



All our RECEPTION EATS come on trays.

Ensure the **plastic film** is **removed** before defrosting.



CHOCOLATE PASSION PETITS FOURS



- 12 Toffee crumbles, toffee ganache, dark chocolate bar, chocolate drizzle
- 14 Mini chocolate cupcakes, chocolate ganache, chocolate-coated cereal
- 12 Praline chocolate slices
- 12 Chocolate crumbles, dark chocolate mousse, sea-salt chocolate ganache, chocolate cups

0137201

Tray of 50 items (0.600 Kg)

❄️ 2 h +4°C

PRESTIGE PETITS FOURS



- 6 Chocolate and orange squares
- 6 Small shortbread cakes, raspberry dome
- 6 Wild Mara strawberry éclairs, pistachio icing, chopped pistachios
- 6 Cranberry cheesecakes
- 6 Small chocolate cakes with caramel ganache and chocolate macaron
- 6 Pistachio sponge cakes, semi-confit cherry, Morello cherry puree
- 6 Chestnut slices
- 6 Red fruits and chocolate cups

0117101

Tray of 48 items (0.720 Kg)

❄️ 2 h +4°C



NEW RECIPE
TRADITIONAL PETITS FOURS

NEW
SWEET PETITS FOURS



- 6 Chocolate shortbreads
- 6 Fraisiers
- 6 Opéra cakes
- 6 Chocolate éclairs
- 6 Apricot and pistachio cakes
- 6 Raspberry shortbreads
- 6 Almond lemon sponges, lemon dome, lemon confit zest
- 6 Cocoa tarts, toffee, pecan nuts

0144301
 Tray of 48 items (0.696 Kg)

❄️ 2 h +4°C



- 6 Strawberry and vanilla squares
- 6 Chocolate éclairs
- 6 Traditional cakes, chocolate and hazelnut ganache
- 6 Lemon slices, orange and lemon zest
- 6 Pineapple and pistachio almondines
- 6 Pistachio and raspberry almondines
- 6 Prune clafoutis
- 6 Praline choux pastries

0145301
 Tray of 48 items (0.600 Kg)

❄️ 2 h +4°C

MINI DESSERTS

Ready to serve, to be eaten chilled - Assortment



Presentation suggestion

NEW

MINI CHOUX

- 12 Raspberry mini choux
- 12 Chocolate mini choux
- 12 Vanilla mini choux
- 12 Toffee mini choux

0146301

48 items (0.864 Kg)

❄️ 2 to 3 h +4°C



NEW

MINI SWEET HEARTS

- 20 Lemon mini sweet hearts
- 20 Pistachio mini sweet hearts
- 20 Toffee mini sweet hearts
- 20 Raspberry flavoured mini sweet hearts

0143001

4 x 20 items (0.600 Kg)

❄️ 1 h at room temperature



BABY CUPCAKES

- 12 Raspberry and vanilla baby cupcakes.
Decoration: dark and white chocolate chip
- 12 Chocolate and hazelnut baby cupcakes
- 12 Lemon baby cupcakes
- 12 Tiramisu-style baby cupcakes

0137301

Trays of 48 items (0.720 Kg)

❄️ 2 h +4°C



MINI FINANCIERS

- 8 Mini chocolate and pecan nut cakes
- 8 Mini apricot and honey cakes
- 8 Mini Morello cherry and pistachio cakes
- 8 Mini apples and hazelnut cakes
- 8 Mini cinnamon fig cakes
- 8 Mini almond cakes
- 8 Mini pineapple and coconut cakes

0122001

2 trays of 28 items (0.700 Kg)

❄️ 2 h +4°C





MINI DESSERTS POTS

- 9 Mini pots of chocolate mousse, chocolate ganache and chocolate sauce
- 9 Mini pots of tiramisu-style, mascarpone and coffee
- 9 Mini pots of lemon meringue, crumble and lemon zest
- 9 Mini pots of vanilla sabayon, raspberry jelly, raspberry-syrup biscuit, Meeker raspberry and pistachio nuts

0120501

36 items (1.080 Kg) + 36 small spoons

❄️ 4 h +4°C



NEW

RIVE GAUCHE MACARONS



- 12 Passion fruit macarons
- 12 Blackcurrant macarons
- 12 Cherry macarons

- 12 Hazelnut macarons
- 12 Cream of nougat-apricot macarons
- 12 Orange macarons

0144401

6 trays of 12 items (0.750 Kg)

❄️ 1 h +4°C without removing the plastic film

NEW RECIPE

RIVE DROITE MACARONS



- 12 Toffee macarons
- 12 Chocolate macarons
- 12 Lemon macarons

- 12 Raspberry macarons
- 12 Pistachio macarons
- 12 Vanilla macarons

0144501

6 trays of 12 items (0.750 Kg)

❄️ 1 h +4°C without removing the plastic film



MINI CHEESECAKE

Cheesecake mixture on cinnamon biscuit base.

0134601
48 items of 20 g (0.960 Kg) – Ø 4 cm

1 h +4°C



MINI CAKES

Sugar, flour, rum, whole eggs.

0134201
96 items of 17 g (1.632 Kg)

1 h +4°C



MINI BABA

Mini baba soaked in rum.

0133501
45 items of 20 g (0.900 Kg)

1 h +4°C 30 secs
in defrost mode (150W)



MINI KOUIGN AMANN

Flour, sugar, semi-salted butter 28%.

0133601
96 items of 27 g (2.592 Kg)

7 min 180°C



MINI APPLE TATIN

Caramelised apples, crumble.

0111001
30 items of 38 g (1.140 Kg)

10 min 170°C



CHOCOLATE BABY CUPCAKE

Chocolate hazelnut cake, ganache.
Decoration: chopped hazelnuts.

0135101
48 items of 15.5 g (0.744 Kg)

2 h +4°C



MINI CHOCOLATE FONDANT

Chocolate cake (eggs, 58% cocoa chocolate, butter, sugar), soft centre (72% cocoa chocolate).

0134701
48 items of 30 g (1.440 Kg)

10 min 170°C 45 secs 500W



BROWNIE FONDANT

58% cocoa chocolate, butter, eggs, sugar, flour, milk. Decoration: chopped pecan nuts.

0134901
48 items of 20 g (0.960 Kg)

30 min +4°C 30 secs in defrost mode (150W)



PECAN NUT AND CARROT FONDANT

Flour, carrots, eggs, brown sugar, cinnamon, chopped pecan nuts, compote of orange. Decoration: pecan nuts.

0135001
48 items of 20 g (0.960 Kg)

30 min +4°C 30 secs in defrost mode (150W)

DESSERTS





FONDANT WITH TAINORI®
CHOCOLATE OF
VALRHONA®

NEW



22% chocolate
Indulgent chocolate

Our pastry Chefs chose the Grand Cru Tainori® chocolate from Dominican Republic, with fruity and intense profile, to give you a true experience of tasting.

Eggs, butter, 22% Tainori® chocolate with 64% cocoa - beans of cocoa from Dominican Republic, sugar, milk, flour.

0717001

20 items of 80 g (1.600 Kg) — Ø 7 cm



12 min
180°C



40 to 50 secs
750W

CHOCOLATE SLICE



Creamy chocolate and chocolate mousse made with 71% cocoa from Ecuador, chocolate crunch, chocolate Joconde biscuit, chocolate icing.

0319901

16 items of 65 g (1.040 Kg)
L x W x H: 11.8 x 2.8 x 2.4 cm



3 h +4°C

L'OPÉRA COFFEE AND CHOCOLATE LAYERED CAKE
WITH A CHOCOLATE TOPPING



Joconde biscuit, coffee butter cream, chocolate icing, chocolate ganache.

0314301

16 items of 65 g (1.040 Kg)
L x W x H: 11.8 x 2.8 x 2.4 cm



3 h +4°C

TRUFFON



Chocolate mousse, chocolate ganache, meringue. Decoration: chocolate fans.

0301401

16 items of 85 g (1.360 Kg) — Ø 7 cm



4 h +4°C

GIANDUJA
SHORTBREAD CAKE



Gianduja cream, biscuit base. Decoration: mixed dried fruit and crumble.

0301901

16 items of 90 g (1.440 Kg) — Ø 7 cm



4 h +4°C

CHOCOLATE POTS



Milk chocolate mousse, 29% dark chocolate ganache (58% cocoa chocolate), cocoa crumble, dark chocolate sauce.

0326301

16 items of 110 g (1.760 Kg)
Ø 7.8 cm - Height: 6,9 cm



4 h +4°C



TAKEAWAY

NEW RECIPE

PREMIUM CHOCOLATE FONDANT

22% chocolate
Indulgent chocolate



Eggs, dark chocolate 22%, butter, sugar, sunflower oil, flour, milk, cocoa powder.

0716801

20 items of 90 g (1.800 Kg) – Ø 7 cm

12 min
180°C

40 to 50 secs
750W

NEW RECIPE

CHOCOLATE FONDANT



Eggs, sugar, butter, sunflower oil, flour, 8% chocolate, cocoa powder, milk.

0716901

20 items of 100 g (2 Kg) – Ø 7 cm

12 min
180°C

40 to 50 secs
750W



PREMIUM BROWNIE



Chocolate, sugar, eggs, butter, nuts, pecan nuts.

0132501

20 items of 70 g (1.400 Kg)
L x W: 6 x 6 cm

1 h +4°C

1 min in defrost mode
(150W)



CHOCOLATE AND RASPBERRY DELIGHT



Raspberry flavoured chocolate ganache, chocolate biscuit base.
Decoration: raspberries, chocolate topping.

0308601

16 items of 90 g (1.440 Kg)
L x W: 6 x 6 cm

4 h +4°C

CHOCOLATE AND CARAMEL DUO



Creamy caramel, 72% cocoa chocolate mousse, chocolate biscuit base.
Decoration: chocolate chips.

0302301

16 items of 90 g (1.440 Kg) – Ø 6 cm

4 h +4°C

CARAMEL DELIGHT WITH SALTED BUTTER WITH GUERANDE SALT



Caramel biscuit base, creamy caramel, caramel mousse, caramel heart filling with Guerande salt.
Decoration: caramel crumble.

0328001

16 items of 90 g (1.440 Kg) – Ø 7 cm

4 h +4°C





Presentation suggestion



PANNACOTTA AND MANGO DELIGHT

Pannacotta, coconut biscuit base, mango and passion fruit jelly.
 Decoration: mango and grated coconut.

0319601
 16 items of 90 g (1.440 Kg)
 L x W: 6 x 6 cm

❄️ 3 h +4°C



LEMON MERINGUE PIE

Lemon cream, biscuit base, Italian meringue.
 Decoration: mix of flaked almonds and orange-lemon zest.

0314001
 16 items of 90 g (1.440 Kg) – Ø 7 cm

❄️ 3 h +4°C



FROZEN PINA COLADA SOUFFLÉ

Frozen pineapple and lime soufflé, coconut biscuit base, meringue heart. Decoration: Italian meringue, lime zest and grated coconut.

0320101
 16 items of 65 g (1.040 Kg) – Ø 7 cm



TARTE BOUQUET DE ROSES®

Apple 81.7%, puff pastry, sugar.

0501101
 12 items of 85 g (1.020 Kg) – Ø 8 cm

🕒 20 min 150°C



APPLE TART WITH FINE CRUST

Apples, 33% butter puff pastry, sugar.

0504701
 18 items of 70 g (1.260 Kg) – Ø 13 cm

🕒 10 min 170°C





RED FRUIT CHARLOTTE



Vanilla mousse, plain sponge cake with raspberry pieces, red fruit jelly. Decoration: red fruit mix (raspberry, blackberry, redcurrant, blackcurrant) and pistachios.

0701201

16 items of 80 g (1.280 Kg) – Ø 7 cm

❄️ 4 h +4°C

RASPBERRY AND STRAWBERRY TIRAMISU



Mascarpone mousse, biscuit soaked in strawberry and raspberry syrup, strawberry and raspberry jelly. Decoration: raspberry, white chocolate shavings.

0326201

16 items of 80 g (1.280 Kg) – Ø 7 cm

❄️ 3 h +4°C

LE VACHERIN

MERINGUE WITH RASPBERRY SORBET AND WHIPPED CREAM



Raspberry sorbet, whipped cream on meringue nest.

0314501

12 items of 200 ml (2.4 litres) – Ø 7 cm

NEW

RED FRUITS CHEESECAKE



Cheesecake mixture (cream cheese, cream, sugar, eggs and lemon), biscuit base, raspberry jelly. Decoration: blackberry, raspberry, blackcurrant, redcurrant.

0329701

20 items of 90 g (1.800 Kg) – Ø 7 cm

❄️ 4 h +4°C

PANNACOTTA AND SUMMER FRUITS POTS



Pannacotta, raspberry soaked plain biscuit, raspberry jelly. Decoration: blueberry, redcurrant.

0326401

16 items of 115 g (1.840 Kg)
Ø 7.8 cm - Height: 6.9 cm

❄️ 4 h +4°C  TAKEAWAY



NEW RECIPE
APPLE TARTE TATIN



Apples 63.2%, crust pastry 26.3%, caramel 10.5%.

0328101
18 items of 150 g (2.700 Kg) – Ø 10 cm

12 min 180°C

SOUFFLÉ
Grand Marnier®



GRAND MARNIER® soufflé mousse, meringue on sponge cake base (to be served flambeed).

0319701
16 items of 70 g (1.120 Kg) – Ø 7 cm



Presentation suggestion

TIRAMISU



Mascarpone mousse, biscuit soaked in coffee, rum and Marsala. Decoration: cocoa powder.

0326101
16 items of 80 g (1.280 Kg) – Ø 7 cm

3 h +4°C

PREMIUM CHEESECAKE



Cheesecake mixture (cream, cream cheese, sugar, eggs and lemon), cinnamon biscuit base.

0204601
20 items of 90 g (1.800 Kg) – Ø 7 cm

4 h +4°C TAKEAWAY

CHEESECAKE



Cheesecake mixture (cream cheese, cream, sugar, eggs and lemon), cinnamon biscuit base.

0319501
16 items of 90 g (1.440 Kg) – Ø 7 cm

4 h +4°C TAKEAWAY

SERVICE PRODUCTS

DESSERTS & SAVOURIES



SHORTBREAD CHOCOLATE SQUARE



Chocolate ganache, cocoa crumble.

0311701
16 items of 90 g (1.440 Kg)
L x W: 6 x 6 cm

❄️ 3 h +4°C



Shortbread chocolate square,
strawberry pieces, pistachio.

Presentation suggestion

Lemon confit and pomegranate jelly
on a lemon square.



Presentation suggestion

SHORTBREAD LEMON SQUARE



Lemon cream, biscuit base.

0311601
16 items of 90 g (1.440 Kg)
L x W: 6 x 6 cm

❄️ 3 h +4°C



CHEESECAKE



Cheesecake mixture (cream cheese, cream,
sugar, eggs and lemon), cinnamon biscuit base.

0319501
16 items of 90 g (1.440 Kg) – Ø 7 cm

❄️ 4 h +4°C  TAKEAWAY



Cheesecake with confit kumquats,
meringues and acidulated syrup.

Presentation suggestion

CRUMBLE



Flour, almonds, sugar, butter.

0320401

2 bags of 1 Kg (2 Kg)



Tart with a fine crust, revisited: seasonal fruit crumble with a quenelle of whipped cream.

Presentation suggestion

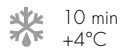
RASPBERRY FLAVOURED MACARON FINGERS



Sugar, ground almonds, eggs, natural raspberry flavour.

0134101

120 items of 10 g (1.200 Kg) — L x W: 12 x 3.5 cm



10 min
+4°C

COCOA MACARON FINGERS



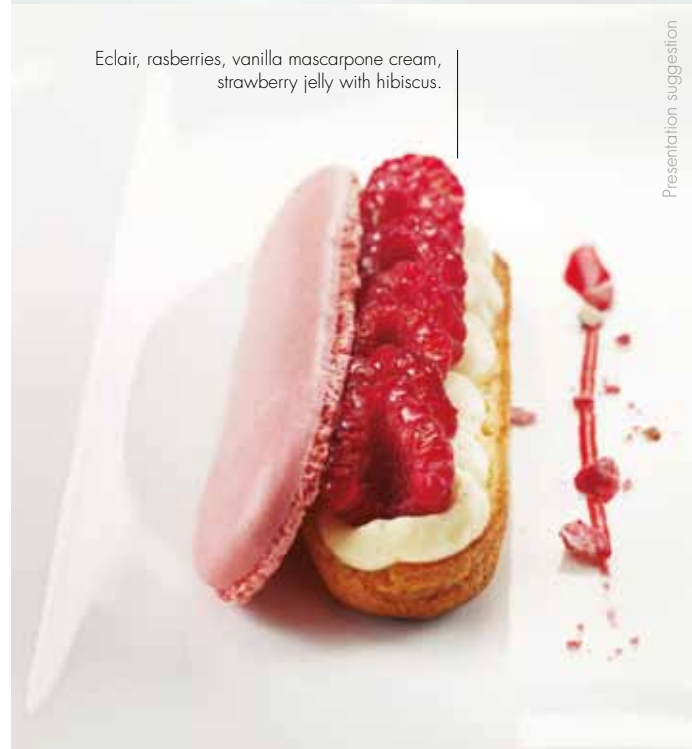
Sugar, ground almonds, eggs, cocoa powder.

0134001

120 items of 10 g (1.200 Kg) — L x W: 12 x 3.5 cm



10 min
+4°C



Eclair, raspberries, vanilla mascarpone cream, strawberry jelly with hibiscus.

Presentation suggestion

BABA



Square baba sponge cake soaked in rum.

0129601

24 items of 70 g (1.680 Kg)

1 h +4°C 1 min in defrost mode (150W)

MINI BABA



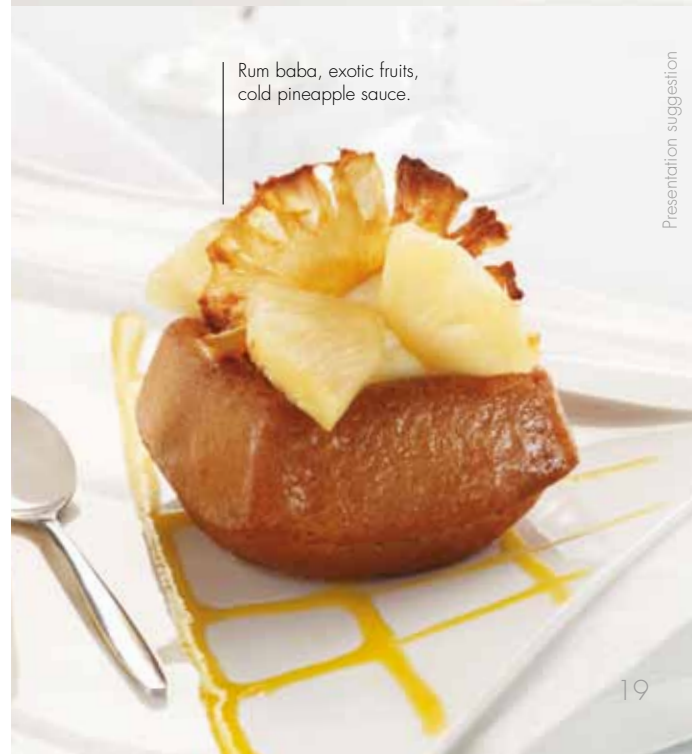
Mini baba soaked in rum.

0133501

45 items of 20 g (0.900 Kg)

1 h +4°C

30 secs in defrost mode (150W)



Rum baba, exotic fruits, cold pineapple sauce.

Presentation suggestion

Prawn blinis, low-fat yuzu cream, lemon zest.



Olive cake, pepper tapenade, Mediterranean vegetable cannelloni.



Courgette tapenade blinis, grilled courgettes, purple and yellow carrots.



Onion cake, salmon, chive cream, burger-style.



Presentation suggestion



MINI BLINIS Ø 4 CM

Wheat flour, sunflower oil, milk, eggs.

0133701

180 items (0.810 Kg) – Ø 4 cm

❄️ 1 h +4°C



MINI SAVOURIES WITH ONIONS

Eggs, flour, onions, milk, chives.

0129201

250 items on average (2 Kg)

❄️ 2 h +4°C



MINI BLINIS Ø 5.5 CM

Wheat flour, sunflower oil, milk, eggs.

0105301

96 items (0.810 Kg) – Ø 5.5 cm

❄️ 1 h +4°C



MINI OLIVE SAVOURIES

Eggs, flour, black and green olives, milk.

0129401

250 items on average (2 Kg)

❄️ 2 h +4°C



IMPORTANT To enjoy our trays of reception eats at their best, it is essential that you follow the instructions below.



1 Open the packaging

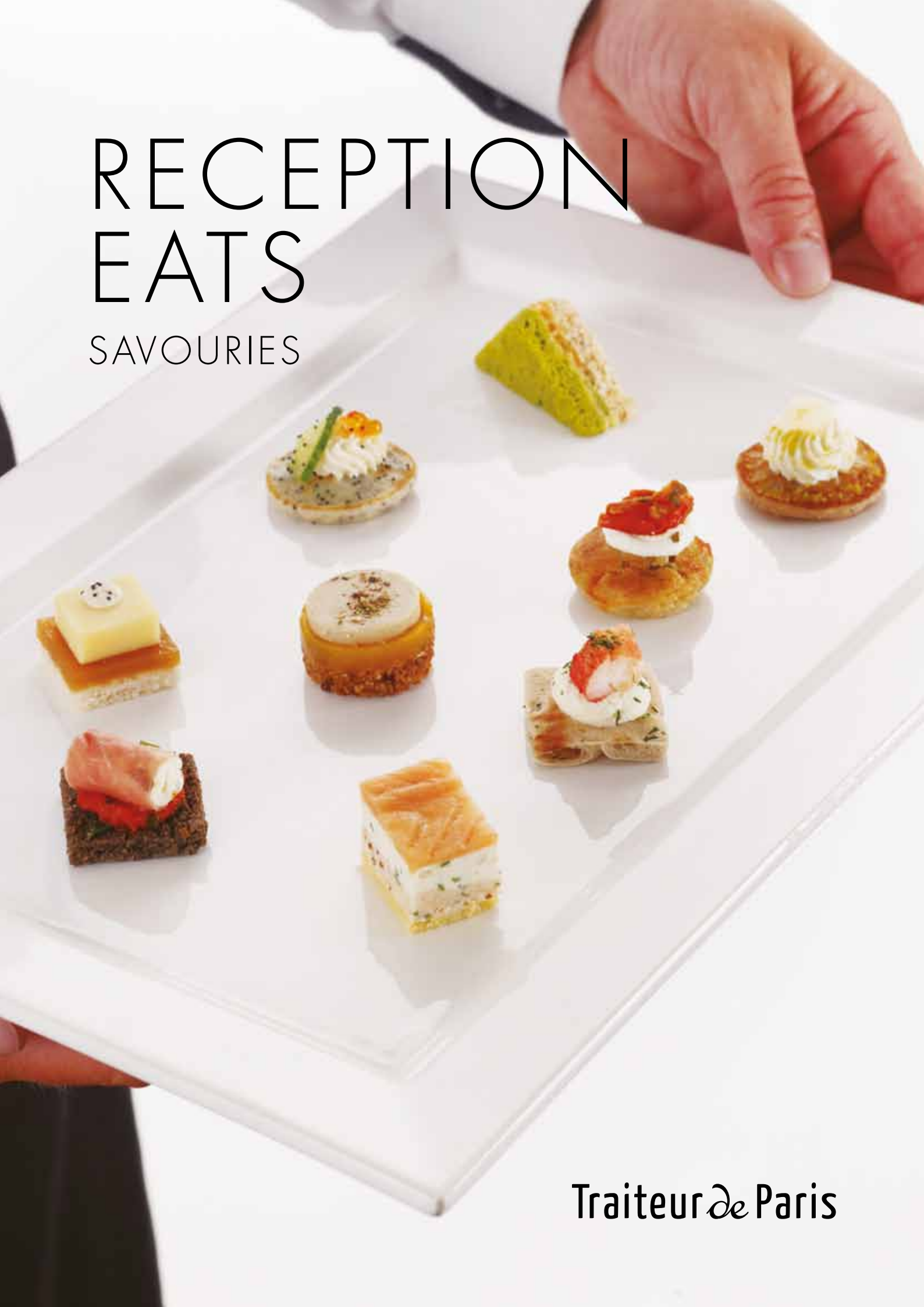
2 Cut the plastic film

3 Remove the plastic film

4 Leave to defrost for 2 to 3 hours at 4°C

RECEPTION EATS

SAVOURIES



Traiteur *de* Paris

SAVOURIES

Ready to serve, to be eaten chilled - Assortment



All our RECEPTION EATS come on trays.

Ensure the **plastic film** is removed before defrosting.



MEAT-FREE TROCADERO CANAPÉS



- 6 Parmesan shortbreads, marinated tomatoes, rocket cream
- 6 Tagine squares with carrots, chives and red berries
- 7 Mini-burgers, goat cheese mousse
- 7 Cream of green vegetables and asparagus tapenade on parmesan crumble, sun-dried tomato and parmesan shavings
- 6 Blinis, mildly spiced cream, peppers and herbs
- 6 Swedish bread club sandwiches, scallops (*Chlamys nobilis*, Vietnam), dill
- 6 Thai-style savouries, spinach, prawn
- 8 Black bread slices, tzatziki and smoked salmon

0136901
Tray of 52 items (0.585 Kg)

❄️ 3 h +4°C

ROYAL AMUSE-BOUCHES



- 12 Fresh crab with cream cheese mousse on a biscuit base
- 12 Dry cured beef slice with tartare sauce on onion bread
- 12 Duck mousses on dark sweet shortbread garnished with fig
- 12 Smoked trout slices with horseradish cream on swedish rye bread base

0140801
48 items (0.480 Kg)

❄️ 3 h +4°C



NEW RECIPE PRESTIGE CANAPÉS



- 6 Slices of salmon and polenta
- 6 Duck mousses and mango chutney on gingerbread crumble
- 6 Vegetable club sandwiches
- 6 Blinis, lemon cream, cucumber and trout eggs
- 6 Black breads, involtini, pepper marmalade
- 6 Cakes with olives, marinated tomato and goat cheese
- 6 Swedish breads with crab
- 6 Gingerbread blinis with Roquefort cream and pear
- 6 Plain breads, apple and comté cheese

0144201
Tray of 54 items (0.540 Kg)

❄️ 3 h +4°C



TRADITIONAL CANAPÉS



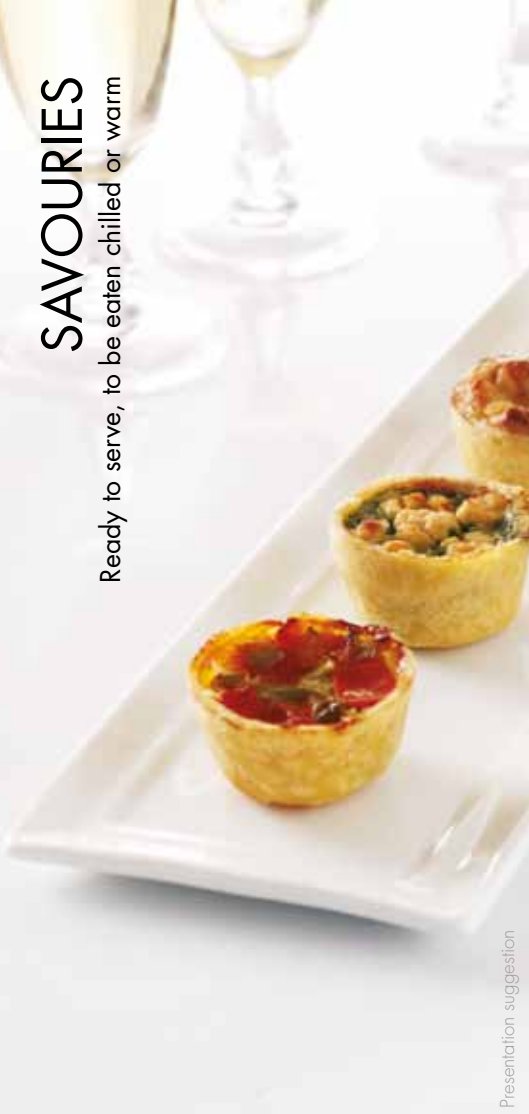
- 6 Cream of crab on Swedish breads, lemon
- 6 Spicy cakes, peach chutney and smoked duck
- 6 Chicken, pepper and mustard squares
- 6 Blinis, lemon cream, smoked salmon and spices
- 6 Duck mousses on black bread, fig confit and dried apricot
- 6 Tomato breads, goat cheese, chive and marinated tomato
- 6 Black bread, guacamole, marinated prawns
- 6 Blinis, horseradish cream, anchovies marinated in oil
- 6 Nut and Roquefort cream on black breads, Roquefort cube sprinkled with nuts

0100101
Tray of 54 items (0.440 Kg)

❄️ 3 h +4°C

SAVOIRIES

Ready to serve, to be eaten chilled or warm



Presentation suggestion

MINI SAVOURIES POTS

- 12 Small glasses grilled vegetables, spiced cream, pepper tapenade, and Manchego cheese
- 12 Small glasses tzatziki cream, smoked salmon tartare and lemon jelly
- 12 Small glasses tomato tartare, goat cheese, almonds and basil

0137001

36 items (1.008 Kg) + 36 small spoons

❄️ 4 h +4°C



NEW

MINI QUICHES

- 15 Mini quiches spinach, salmon
- 15 Mini quiches cep mushroom, parsley
- 15 Mini quiches sun-dried vegetables, tomato
- 15 Mini quiches with cheeses (blue, emmental, goat cheeses)
- 15 Mini quiches goat cheese, honey

0146201

3 trays of 25 items (1.350 Kg)

🕒 20 to 25 min
🌡️ 170°C



TOMATO AND GOAT CHEESE SAVOURY CAKE

Basic cake ingredients (eggs, flour, milk, Emmental cheese), goat cheese, courgettes, tomatoes.

0815301

8 items of 245 g (1.960 Kg)

🕒 22 min
🌡️ 170°C



BACON PIECES AND OLIVE SAVOURY CAKE

Basic cake ingredients (eggs, flour, milk, Emmental cheese), smoked bacon pieces, green and black olives.

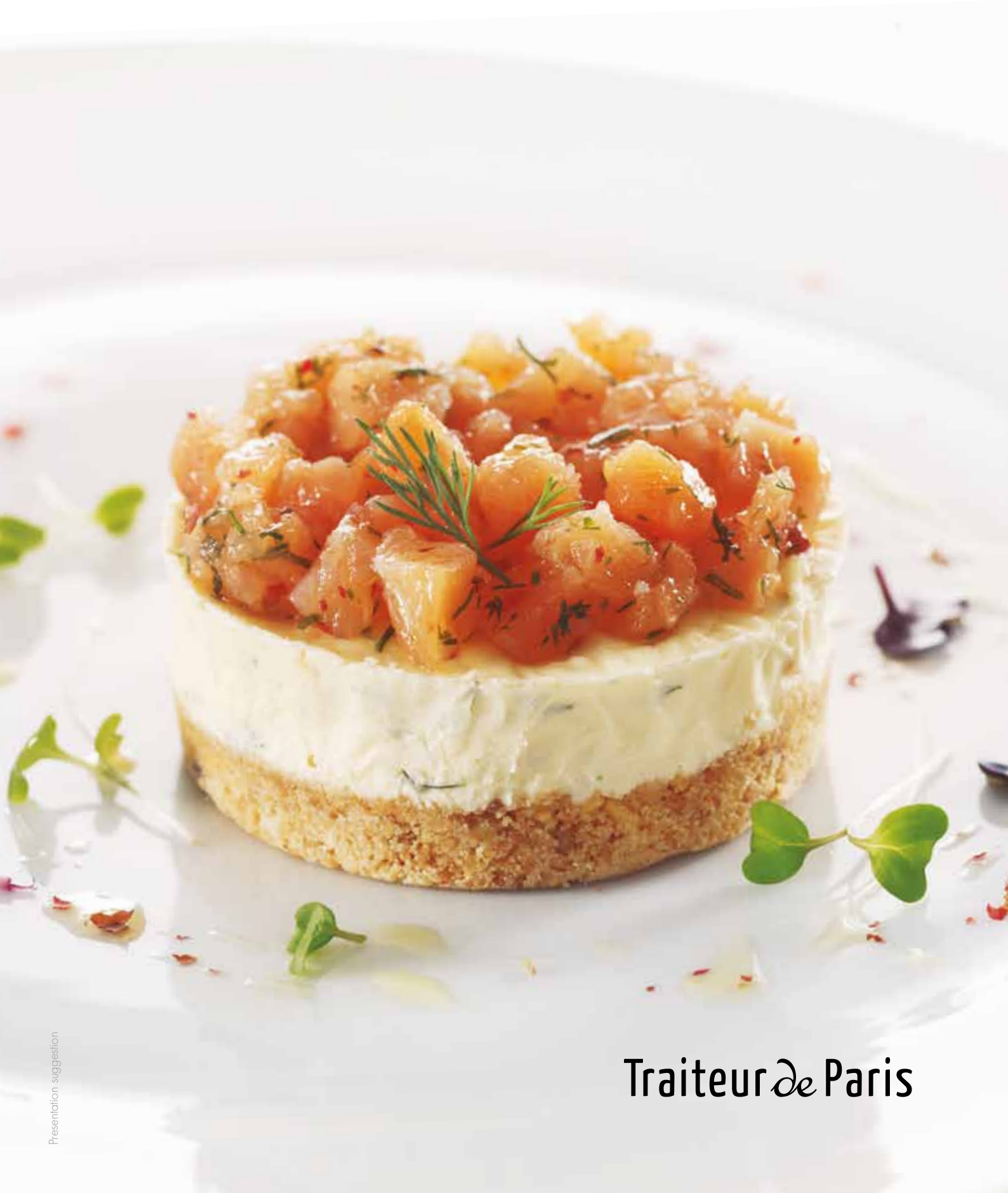
0815201

8 items of 245 g (1.960 Kg)

🕒 22 min
🌡️ 170°C



STARTERS





SMOKED SALMON WITH CREAM CHEESE AND DILL

Cheesecake mixture with dill on crumble,
smoked salmon with dill, pink peppercorns.

0403701

16 items of 85 g (1.360 Kg) – Ø 7 cm

❄️ 3 h +4°C



PEPPER AND CHORIZO DUO

Chorizo mousse, pepper confit and grilled
peppers marinated in herbs on potato rosti,
Manchego cheese.

0403501

16 items of 80 g (1.280 Kg) – Ø 7 cm

❄️ 3 h +4°C



TOMATO AND GOAT CHEESE SQUARE

Goat cheese and chive mousse, tomato coulis
on mixed-spice pastry. Decoration: marinated
half-tomato and yellow cherry tomato segment,
chive and sesame seed mix.

0401801

16 items of 100 g (1.600 Kg)
L x W: 6 x 6 cm

❄️ 4 h +4°C



TOMATO TART

Fresh tomatoes, butter puff pastry, wholegrain
mustard, seasoning.

0401901

18 items of 120 g (2.160 Kg) – Ø 13 cm

🕒 15 min 180°C



PART COOKED VEGETABLES



Presentation suggestion

Traiteur *de* Paris



Presentation suggestion

**PREMIUM POTATO
GRATIN DAUPHINOIS**



Potatoes, milk, cream, Emmental cheese, garlic.

0800601
20 items of 100 g (2 Kg) – Ø 7 cm

 24 min
180°C
 2 min 40 secs
700W

**POTATO GRATIN
DAUPHINOIS**



Potatoes, cream, mozzarella, salt, garlic.

0813701
40 items of 120 g (4.800 Kg) – Ø 7 cm

 24 min
180°C
 2 min 40 secs
700W





**MINI GRENAILLE
POTATO GRATIN**



Grenaille potatoes, milk, cream, Emmental cheese, garlic.

0820301
24 items of 45 g (1.080 Kg) – Ø 6 cm

 20 min
180°C
 2 min
750W

NEW

POTATO GRATIN WITH WHITE TRUFFLE



Potatoes, milk, cream, Emmental cheese, white truffle 1% (truffle pieces *Tuber aestivum*), egg yolk, truffle oil 0.2%, pepper.

0821501

20 items of 100 g (2 Kg) – Ø 7 cm



24 min
180°C

POTATO AND MUSHROOM GRATIN



Potatoes, milk, cream, Emmental cheese, cep mushrooms.

0801901

20 items of 100 g (2 Kg) – Ø 7 cm



24 min
180°C

NEW

POTATO GRATIN WITH COMTÉ CHEESE



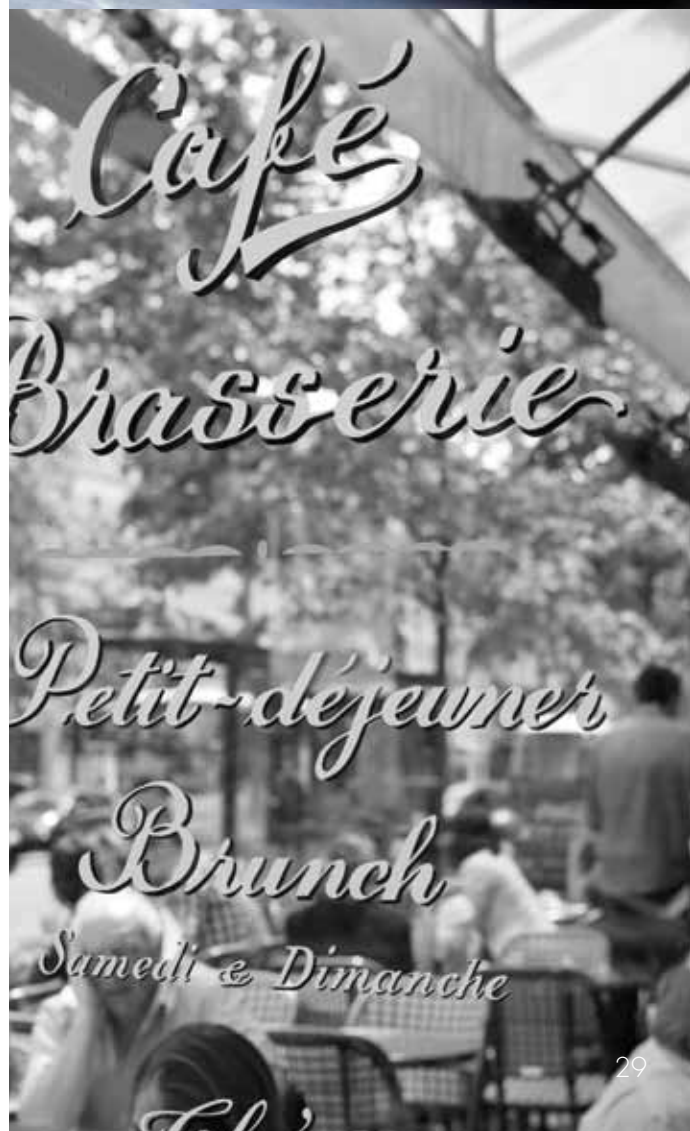
Potatoes, milk, cream, melted Comté cheese 9.5%, Emmental cheese 3.4%, egg yolk, garlic, salt, pepper.

0821401

20 items of 100 g (2 Kg) – Ø 7 cm



24 min
180°C





POTATO QUENELLE
WITH LOBSTER OIL



Potatoes, cream, crab meat (*Cancer pagurus*), grapeseed oil infused with lobster 1.2%, natural lobster flavour.

0819401
48 items of 35 g (1.680 Kg)
L x W x H: 8 x 3.5 x 3 cm

POTATO QUENELLE
WITH WHITE TRUFFLE



Potatoes, cream, white truffle 1.2% (truffle pieces *Tuber aestivum*), butter, truffle oil, salt, pepper.

0808801
48 items of 35 g (1.680 Kg)
L x W x H: 8 x 3.5 x 3 cm

POTATO QUENELLE
WITH OLIVE OIL



Potatoes, cream, olive oil, parsley, salt, pepper.

0819301
48 items of 35 g (1.680 Kg)
L x W x H: 8 x 3.5 x 3 cm

For 1 quenelle:



1 min
750W



12 to 15 min in a pre-heated oven at 150°C,
covered with aluminium foil



POTATO ROSETTE

Potato slices, butter, salt.

0320601

24 items of 90 g (2.160 Kg) — Ø 9 cm

 12 min
180°C



DARPHIN POTATOES

Julienne potatoes, red onions, butter.

0820101

24 items of 70 g (1.680 Kg) — Ø 9 cm

 12 to 15 min
160°C



POTATO GRATIN WITH A WILD MUSHROOM CENTER

Potatoes, cream, shallots, salt, chanterelle mushrooms, parsley, cep mushrooms, button mushrooms, pepper.

0819601

20 items of 100 g (2 Kg) — Ø 7 cm

 18 to 20 min
150°C



MASHED POTATOES WITH OLIVE OIL

Potatoes, cream, extra virgin olive oil, parsley, seasoning.

0814601

20 items of 120 g (2.400 Kg) — Ø 7 cm

 25 min
150°C  3 min 40 secs
700W



Presentation suggestion





**POLENTA
WITH GARDEN
VEGETABLES SLICE**



Polenta with carrots, courgettes, chives, parsley and parmesan cheese.

0813301
20 items of 80 g (1.600 Kg)
L x W: 12 x 3 cm

 20 min
170°C



**CARROT AND POPPY
SEED PUREE**



Puree of carrots, diced carrots, orange juice and zest, poppy seeds.

0815401
20 items of 70 g (1.400 Kg) — Ø 6 cm

 20 min
170°C  2 min 30 secs
700W

**MUSHROOM
FLAN**



Basic flan ingredients (cream, eggs), mushrooms, chives.

0800101
20 items of 70 g (1.400 Kg) — Ø 6 cm

 22 min
150°C

NEW

VEGETABLE TIAN



Pre-cooked vegetables (onions, courgettes, aubergines, olive oil), tomato, sunflower oil flavoured with garlic, salt, pepper and herbes de Provence.

0821601

24 items of 70 g (1.680 Kg) – Ø 9 cm



15 min 180°C in paper mould

MEDITERRANEAN VEGETABLE FLAN



Basic flan ingredients (tomatoes, cream, diced courgettes, eggs, peppers), tomatoes, Provence herbs.

0801801

20 items of 70 g (1.400 Kg) – Ø 6 cm



22 min
150°C

COURGETTE AND SAFFRON FLAN



Basic flan ingredients (cream, eggs, saffron), courgettes.

0800201

20 items of 70 g (1.400 Kg) – Ø 6 cm



22 min
150°C





LA GUERCHE DE BRETAGNE

On the doorstep of Brittany, between Anjou and Mayenne.

140 employees work at our Breton production site, dedicated to reception eats: savouries and mini desserts.



FÉCAMP

Situated on the Côte d'Albâtre, in Normandy.

160 employees work at our Normandy's production site, specialised in manufacturing individual portioned dishes including starters, cooked vegetables and desserts.



FREEZING, GIVING THE EXCELLENT QUALITY OF OUR PRODUCTS AN EDGE

- Optimal preservation of nutritional values, flavours and textures
- Long product shelf life, limiting wastage
- Respect for seasonal produce

OUR QUALITY COMMITMENT



The quality of our packaging and our efficient logistics management means Traiteur de Paris **provides professionals with a perfect, practical and customisable product.**



It is through our commitment to high standards that we can communicate our passion of French cuisine and fine French patisserie, our exceptional culinary heritage.

OUR INGREDIENTS MAKE ALL THE DIFFERENCE



The selection of our basic ingredients is a priority for our Chef Yann Le Moal and his teams.

The French gastronomic richness of our regions is a real asset and a source of inspiration for our Chefs. Traiteur de Paris makes every effort to exploit these different terroirs and select the best ingredients such as Le Guessant potatoes produced in Brittany.



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