

# Traiteur de Paris

These canapés both have classic recipes, which cater for everyone. Visually striking canapés with a hand made look in various colours and different shapes. Extremely convenient and easy to use. Products are ideal for buffet, cocktail parties, events, weddings etc.



## *Traditional Savoury Canapés*

Packed: 1 x 54

This assortment of colourful canapés displays a variety of recipes combining special breads and delicate flavours.

- 6 Black bread, fig preserve, foie gras, dried apricot
- 6 Sandwich bread, cream of horseradish, fresh anchovies
- 6 Cake, peach chutney, smoked duck breast
- 6 Sandwich bread, guacamole, marinated prawns with Mexican spices
- 6 Scandinavian bread, cream of crab and lemon
- 6 Mixed cereal bread, lemon cream, salmon
- 6 Black bread, curried chicken, raisins
- 6 Black bread, roquefort, bacon
- 6 Tomato bread, dried tomato, goat's cheese and broccoli.



## *Traditional Sweet Petits Fours*

Packed: 1 x 48

This assortment of colourful sweet pastry products displays a variety of fruity or chocolate flavours.

- 6 Almond sponge, lemon dome and lemon zest
- 6 Chocolate and Vanilla ingots
- 6 Almond sponge, red fruits jelly and raspberry
- 6 Apricot and almond tart
- 6 Chocolate éclairs
- 6 Coconuts cakes, passion and mango dome
- 6 Pistachio and raspberry cakes
- 6 Chocolate shortbread, chocolate ganache and almond.

Remove the plastic film while frozen and defrost for 2 hours at 4°C. ❄️

NEW