

EST 1997

BÛCHES DE NOËL

FAMILY OWNED

DELICIOUS FRENCH TREATS FOR CHRISTMAS !

SIZE : FROM 4 TO 12 SERVINGS

1. TRADITIONELL PRALINÉ : ALMOND SPONGE CAKE ROLLED WITH LIGHT PRALINÉ BUTTER CREAM WITH TOASTED SLICED ALMOND

2. TRADITIONNAL COFFEE : ROLLED SPONGE CAKE WITH COFFEE SYRUP GARNISHED WITH A LIGHT BUTTER COFFEE CREAM

3. ROYAL : ALMOND GENOISE, FEUILLETINE PRALINÉ, LIGHT MILK CHOCOLATE MOUSSE

4. 3 CHOCOLATES : WHITE, MILK, DARK CHOCOLATE MOUSSE WITH CHOCOLATE GENOISE

5. DÉLICE POIRE : SPONGE CAKE, CHOCOLATE MOUSSE, PEAR MOUSSE AND CARAMELIZED PEAR

6. SANTA IN FLORIDA : CHOCOLATE SPONGE CAKE, BLACK CHOCOLATE GANACHE, SARASOTA HONEY, FLORIDA ORANGE CONFIT AND CHOCOLATE MOUSSE

7. TIRAMISU : LADY FINGERS, CRUNCHY CHOCOLATE, COFFEE BUTTER CREAM, DARK CHOCOLATE GANACHE, MASCARPONE MOUSSE

8. CROQUANTE : ROLLED SPONGE CAKE WITH CARAMEL, MILK CHOCOLATE MOUSSE, CRUCHED HAZELNUTS AND ICING MILK CHOCOLATE AND ROASTED CRUNCHY HAZELNUT

9. RED BERRIES : ALMOND BISCUIT, STRAWBERRY SAUCE, RASPBERRY "GELÉE" AND VANILLA MOUSSE.



C'est La Vie!

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