

EST 1997

# BÛCHES DE NOËL

FAMILY OWNED

DELICIOUS FRENCH TREATS FOR CHRISTMAS !

SIZE : FROM 4 TO 12 SERVINGS

- 1. TRADITIONAL 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 (**GLUTEN FREE**)
- 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 (**GLUTEN FREE**)
- 7. MONT BLANC** : CREAM OF CHESTNUT, VANILLA MOUSSE AND WALNUT BISCUIT.
- 8. CROQUANTE** : ROLLED SPONGE CAKE WITH CARAMEL, MILK CHOCOLATE MOUSSE, CRUCHED HAZELNUTS AND ICING MILK CHOCOLATE AND ROASTED CRUNCHY HAZELNUT
- 9. EXOTIQUE** : ROLLED PISTACHIO BISCUIT, STRAWBERRY SAUCE, LIME MOUSSE, RASPBERRY MOUSSE.

*C'est La Vie!*

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