

PASTRY SUPPLIES AND INGREDIENTS

DESSERT SHELLS

Paris Gourmet– Moda Dessert Shells: Pastry 1 presents MODA tart shells - a product line of pre-baked, shelf stable butter tart shells with a modern aesthetic. The MODA tarts are crafted by hand using wholesome ingredients including New Zealand Butter. The tarts weigh 30-40% more than the average which gives a more stable structure and extends the shelf-life once it is filled and are also coated to delay sogginess. Unlimited applications and exact uniformity. Filling suggestions: mousse, ganache, pastry cream, fragipane, fruits in syrup.



Chocolate Tart Shell, Round
CK2050 1.3", 288 ct.
CK2065 2", 144 ct.
CK2080 3", 72 ct.



Sweet Tart Shell, Round
CK2040 1.3", 288 ct.
CK2060 2", 60 ct.
CK2070 3.2", 72 ct.



Savory Tart Shell, Round
CK2057 1.9", 144 ct.
CK2075 3.2", 144 ct.

Graham Tart Shell, Round
CK2056 1.3", 288 ct.
CK2061 2.2", 120 ct.
Mini Sweet Moda Cone
CK2140, 63 ct.

PREPARATION MIXES, MOUSSES AND POWDERS | BAKING FLOURS



Crème Brulee Mix | CH3010 2.2 lb.
One-step powdered prep to prepare crème brulee—A perfect ingredient to include in cakes & desserts.



Mousse Mix | CH3020-Dark Chocolate/CH3030 -White Chocolate
Powdered cold soluble fresh cream stabilizer for production of freeze & cut stable fresh cream tortes and fillings. 2.2 lb.



All Trumps High Gluten Flour | BS1025 50 lb. | BS1030 25 lb.
Perfect for pizza dough, focaccia, hard crusted bread or bagels.
All Purpose Flour, Robinhood | BS1005 25 lb.

Hazelnut Praline Powder | BS0331 2.2 lb.
Made from carefully selected hazelnuts that is finely ground and powdery and possesses the taste of roasted nuts. There is no oil film and it is very easy to work with. Great for praline cream, marshmallows, meringues, biscuits, shortbreads and more!

Con Agra Sapphire Patent | BS1020 50 lb.
A type of bread flour that is perfect for breads that are not as chewy or with such a hard crust

PASTRY INCLUSIONS



Feuilletine Flakes | BS0237 6 lb.
Crispy wafer bits to add a slight sweet crunch to preparations such as mousse and ganache. Will stay crunchy in fat based masses.



Caramelized Sugar Bits | CH2063 2.2 lb.
Great for adding texture and sweetness to any dessert or pastry. Also perfect as a decoration or can be used a crème brulee topping too.

Ghirardelli Caramel Sauce | CH3051 90.4 oz.
Wonderfully rich, flavor for use in espresso drinks or ice cream/dessert topping.

Medium Caramelized Cocoa Nibs | CH1095 2.2 lb.
Cracked and roasted cocoa beans enrobed in caramel.

PASTRY INGREDIENTS/ PREPARED PASTRY



Butter, Beurremont 83% Vermont | BS0006 1 lb.
Very high in butterfat & made so that the cream is not aged & does not have cultures added which gives it a sweeter flavor. It is higher in fat than most butters by 3% - very rich, creamy & low in moisture w/ a higher melting point.



Brown Sugar Cubes | CS1380 26.4 oz
These are irregular 100% cane sugar lumps, recommended for their subtle, refined and authentic flavor! From the tropical paradise off the coast of Madagascar.

Crème Fraiche, Alouette | DA1619 2/4.5 lb.
Add a dash of delicate flavor and rich, velvety texture to any sweet or savory dish.

Domino Sugar, Granulated | BS1010 50 lb. bag
Domino Sugar, Dark Brown | CS1392 2 lb. bag



Parisien Macaron | DS4500 192 ct. | 4 trays/ 48 macarons per tray
Frozen French Macarons. Assortment Includes: Dark Chocolate, White Chocolate, Raspberry, Lemon Poppy Seed, Apricot, Pistachio. 1.5" ea. Thaw and serve at room temperature.

PASTRY SUPPLIES AND INGREDIENTS

FRUIT PRESERVES AND SYRUPS

Amarena Cherries Whole Pitted in Syrup BS0308 2/6.6 lb.
Cherries semi-candied in heavy sugar syrup w/ a firm texture.



Marachino Cherries BS0366 6.6 lb.
Cherries semi-candied in a sugar syrup. Great for cocktails, decorations, as an inclusion for ice cream, to fill cakes, etc...

Dry Bing Cherries | DF1030 5 lb.
Offer a summer flavor any time of the year— Deep fruity sweetness w/ a hint of tart flavor. Great for granola, breakfast food, baking, etc.

DF1011 Demi-Soft Apricots, Amifruit 2.2 lb.
High quality fruit, fully dried and then rehydrated with their own natural juice. Intense flavor of dried fruit w/ a pleasing moist texture. Easy to chop or dice for pastries

DF1035 Dried Cherries, Amifruit 4 lb.
Dried sweetened Montmorency red cherries— Vibrant in color with very intense flavor.

Monin Peach Syrup | CG2145 750 ml.
Sun ripened peach aroma, distinctive sweet tart, and very juicy flavor with a candied note. Add to any dessert, tea, cocktail, shake or more.

DF1032 Demi-Sec Figs, Amifruit 2.2 lb.
DF1034 Demi Sec Prunes, Amifruit 2.2 lb.
DF1045 Dried Blueberries, Amifruit 4 lb.
DF1025 Dried Cranberries 5 lb.

Key Lime Juice, Amifruit | CG2913 1 gal.

FROZEN FRUIT PUREES



Variety of Frozen Fruit Purees - 2.2 lb. bins

A completely natural recipe- 90% fruit and 10% sugar. A strict selection of fruits harvested only when fully ripe, guaranteeing consistent quality. Over the years, Ravifruit has developed and perfected a unique variable temperature cold system that preserves all natural fruit characteristics and qualities in the finished products. This ensures that no oxidation occurs & no colorings, flavorings or preservatives are ever used.



FJ4000 Blackberry
FJ4002 Blueberry
FJ4005 Blood Orange
FJ4007 Coconut

FJ4019 Lemon
FJ4020 Mango
FJ4030 Passion Fruit
FJ4035 Pomegranate
FJ4040 Raspberry

FJ4050 Strawberry
FJ4060 White Peach
FJ4027 Morelo Cherry
FJ4045 Rhubarb
FJ4080 Banana

Lemon Zest Frz. | FJ4010 & Orange Zest Frz. | FJ0425
Finely grated lemon/ orange rind without the pith. The rind carries oils of the fruit & gives strong flavor as an ingredient. Great for desserts, drinks, sauces etc. 1.1 lb.

Sweet Ginger Puree | FJ4065 36 oz.
Made from naturally sweet young ginger that is finely minced and mixed with sugar. This is ideal in desserts and gourmet pastry recipes as well as soups & sauces.

CUISINE TECH

GELIFIERS

Yellow Apple Pectin | BS0305 1 lb.
A polysaccharide from plant cellwalls. A natural food additive derived from apples, used as a texturing agent in sugar (dry extract: 76%). Great as a gelifier for pates des fruits /glazes.

IOTA Carrageenan | BS0332 1 lb.
Polysaccharides that are extracted from red seaweed.

Gelatin Sheets | BS0320 400 ct.

Stock Items and Special Orders are available from this line.

BINDERS

Transglutaminase, Dry RM | BS0380 2.2 lb.

An enzyme preparation used for bonding raw proteins.

SPHEREIFICATION

Sodium Alginate | BS0373 1 lb.

A cold process gelifier that requires calcium.

Sodium Citrate | BS0374 1 lb.

An acid salt used as a relatively strong sequestrant.

STABILIZER

Whipped Cream Stabilizer | BS0396 1 lb.

Powdered stabilizer for heavy cream.

SALTS

Curing Salt DQ #2 | CS1346 1 lb.

Tinted curing mix for charcuterie products to bring out the rich red color and sharpens flavor. Used for all dry & semi dry sausages that need to be aged overtime.

GELTECH

Gelpan Hot 100 Gelato Base | BS0317 2.2 lb.

Gelpan Cold 50 Gelato Base | BS0318 2.2 lb.

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