

# 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 esthetic. 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. The tart shells are great for unlimited applications and always have exact uniformity. Filling suggestions: mousse, ganache, pastry cream, fragipane, fruits in syrup.



**Chocolate Tart Shell, Round**  
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**  
CK2045 1.3" 288 ct.  
CK2057 1.9", 144 ct.  
CK2075 3.2", 144 ct.

**Graham Tart Shell, Round**  
CK2061 2.2", 120 ct.  
CK2085 3.1" 72 ct.  
**Cannoli Shell, Large**  
CK2030 4.95", 100 ct.

## PREPARATION MIXES, MOUSSES AND POWDERS



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

**Hazelnut Praline Powder | BS0331 2.2 lb.**  
Made from hazelnuts that are finely ground and carry the flavor of roasted nuts with no oil film. Hazelnut powder is very easy to work with and is ideal for praline cream, marshmallows, meringues, biscuits and shortbreads.



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

**Cocoa Powder, 22-24% | CH1090 11 lb.**  
Mixes well with cold products and develops in flavor while cooking. Cocoa powder is great in mousse, baking biscuits, for confectionery enrobing and decoration, in hot beverages and especially recommended for ice cream.

## PASTRY INCLUSIONS



**Feuilletine Flakes | BS0237 6 lb.**  
Crispy wafer bits to add a slight sweet crunch to preparations such as mousse and ganache that 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 crême brulee topping too.

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

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

**Dark Chocolate Pearls | CH2058 & White Chocolate Pearls | CH2068**  
Crunchy rice wafer pellets enrobed in dark/ white chocolate. Pearls are approx. 3-5 mm. 2.2 lb.

## PASTRY INGREDIENTS/ PREPARED PASTRY



**Butter, Beurremont 83% Vermont | BS0006 1 lb.**  
Very high in butterfat and made so that the cream is not aged and 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 with a higher melting point.

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



**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...

**Apricot Bakery Jam | BS0377 15.4 lb.**  
Smoothly spreadable, bakery jam. Excellent for baking in tarts, used as a filling for cake layers and in sandwich cookies. Product is bake stable, ready to use.



**Wild Hibiscus Flowers in Syrup | BS0341 2.2 lb.**  
The world's first Wild Hibiscus Flowers in Syrup. Hand-made in small batches, hand packed and cooked in the jar, then vacuum sealed for a long shelf life (3 years, once opened). They are all natural and deliciously edible - both the whole hibiscus flowers and the delicate infused cane sugar syrup from the jar.

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

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

**DF1032 Demi-Sec Figs, Amifruit 2.2 lb.**  
**DF1034 Demi Sec Prunes, Amifruit 2.2 lb.**  
**DF1025 Dried Cranberries 5 lb.**  
**DF1031 Demi-Sec Apples, Amifruit 2.2 lb.**  
**DF1033 Demi-Sec Ginger, Amifruit 1.5 lb.**

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

## 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 and 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, Frozen | FJ4010 1.1 lb.**  
**Lime Zest, Frozen | FJ4025 1.1 lb.**  
**Orange Zest, Frozen | FJ0425 1.1 lb.**  
Finely grated lemon, lime and orange rind without the pith. The rind carries oils of the fruit and gives strong flavor as an ingredient. Great for desserts, drinks, sauces, etc.

**Sweet Ginger Puree | FJ4065 36 oz. (seasonal)**  
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 and sauces.

## CUISINE TECH

Stock Items and Special Orders are available from this line.

### GELIFIERS

**Gelatin Sheets | BS0320 400 ct.**  
Food gelatine attained through acidic and alkalinized hyd. Gelifying agent for sweet and savory preparations.

### STABILIZER

**Whipped Cream Stabilizer | BS0396 1 lb.**  
Powdered stabilizer for heavy cream.

### GELTECH

**Gelpan Cold 50 Gelato Base | BS0318 2.2 lb.**  
Cold process neutral gelato base.

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