



Mini Bites | Maximum Bliss

Thaw and Serve Dessert concepts with mini Cream Puffs and mini Éclairs



Almond Caramel Puffs



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RECIPE

Ingredients

Vanilla Cream Puff

(de Boer Food C12000)

Granulated Sugar

Caramel Sauce

Chocolate Sauce, Warm

Almonds, Toasted

Strawberry, fresh, fanned

Mistral Duo Chocolate Décor

(de Boer Food L421-67)

Amounts

5 each

As Needed

2 Tbsp.

1 Tbsp.

1 Tbsp.

1 each

2 each

Preparation Method:

- Dip rim of glass in water and place in sugar to coat rim.
- Place 1 Tbsp. of Caramel Sauce in bottom of glass. Top with Vanilla Cream Puff.
- Drizzle Cream Puff with Chocolate Sauce and remaining Caramel Sauce.
- Top with toasted Almonds. Garnish with Strawberry and Mistral Duo chocolate décors.

MORE RECIPES

Vanilla Lover's Delight

Tropical Cream Puff Sundae

Turtle Sundae

Lovin' Spoonfuls

Expresson Side Treat

Chocolate Berry Cream

Marching Spoons

Mini Cream Puff Sampler

Cream Puff Fritters

Mocha Cream Puff Bites

Toasted Almond Éclairs

Éclair Fritter Sundae

Éclair Pistachio Trifle

Drunken Pecan Éclairs

Coconut Éclair Mimosa Pops

Éclair Tiramisu Bites

Éclairs Foster



Vanilla
C12000
ø 1.5" wt .5 oz
138 pcs/case



Mistral Duo
L421-67
(ø 0.4")
1125 pcs/case

