



## Mini Bites | Maximum Bliss

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



**Chocolate Berry Cream Puff**



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## Chocolate Berry Cream Puff



### RECIPE

#### Ingredients

Chocolate Coated Cream Puff  
(de Boer Food C10301)

White Chocolate, Melted

White Chocolate Dipped Strawberries

Raspberry Coulis

#### Amounts

3 each

As Needed

3 each

#### Preparation Method:

- Place Chocolate Coated Cream Puff on parchment paper.
- Drizzle with melted White Chocolate.
- Place White Chocolate Dipped Strawberry and Milk Chocolate Cream Puff on spoon as shown in photo above. Place on serving plate.
- Dot Raspberry Coulis on plate to garnish

### MORE RECIPES

Vanilla Lover's Delight

Tropical Cream Puff Sundae

Turtle Sundae

Lovin' Spoonfuls

Almond Caramel Puffs

Expresson Side Treat

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



Chocolate Coated  
C10301  
ø 1.5" wt .65 oz  
108 pcs/case