



Mini Bites | Maximum Bliss

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



Espresso Side Treat



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RECIPE

Ingredients	Amounts
Vanilla Cream Puff (de Boer Food C12000)	1 each
Chocolate Coated Cream Puff (de Boer Food C10301)	1 each
White Chocolate, Melted	As Needed
Milk Chocolate, Melted	As Needed
Chambord* Chocolate Dipping Sauce, <i>see recipe</i>	2 oz. (vol.)
Espresso, Demitasse	1 each
Raspberries, fresh	3 each
Mint Sprig, fresh	1 each
Mistral Duo (de Boer Food L421-67)	2 each

Preparation Method:

- Dip Vanilla Cream Puff in White Chocolate to coat. Allow to dry and drizzle with Milk Chocolate.
- Drizzle Milk Chocolate Coated Cream Puff with White Chocolate.
- Place Cream Puffs on serving plate with a ramekin of Chambord* Chocolate Sauce and demitasse of Espresso.
- Garnish plate with Raspberries and Mint Sprig.
- Garnish Espresso Demitasse with Mistral Duo.

RELATED RECIPE - Chambord Chocolate Sauce

Ingredients	Amounts
Chocolate Sauce (Hershey's)	2 cups (vol.)
Chambord*	¼ cup (vol.)

Preparation Method:

- Place ingredients in bowl and mix to incorporate.
- Refrigerate until ready to use.



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

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

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

* Chambord is a raspberry-based liqueur. Made using small batches of the finest, ripe, hand picked black raspberries. These raspberries are then infused in Cognac and barrel aged for a minimum of four years. Other fruits are added to the mixture to enhance flavor.

