



Mini Bites | Maximum Bliss

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



Lovin' Spoonfuls

Eurovation™

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RECIPE

Ingredients

Vanilla Cream Puff
(de Boer Food C12000)

White Chocolate, Melted

Milk Chocolate, Melted

Raspberry Coulis

Berries, Seasonal, Assorted

Mint Sprig

Caramel Sauce

Amounts

3 each

As Needed

As Needed

1 tsp.

6 each

1 each

1 tsp.

Preparation Method:

- Place Vanilla Cream Puffs on parchment paper and drizzle with melted Milk and White Chocolates.
- Place three tasting spoons on serving vessel and fill each one with a Chocolate Drizzled Cream Puff.
- Distribute Raspberry Coulis equally in bottom of spoons.
- Place Berries and Mint on spoons as shown in photo above.
- Drizzle each spoon with Caramel Sauce and serve.

MORE RECIPES

Vanilla Lover's Delight

Tropical Cream Puff Sundae

Turtle Sundae

Almond Caramel Puffs

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

