



Mini Bites | Maximum Bliss

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



Marching Spoons



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RECIPE

Ingredients

- Vanilla Cream Puff
(de Boer Food C12000)
- Chocolate Coated Cream Puff
(de Boer Food C10301)
- Exclusive
(de Boer Food L912-02)
- Raspberry Coulis
- Candied Citrus Rind, see recipe
- Berries, Seasonal, Assorted
- Mint Sprig

Amounts

- 2 each
- 2 each
- 4 each
- 1 Tbsp.
- 2 tsp.
- 4 each

Preparation Method:

- Fill four tasting spoons with equal amounts of Raspberry Coulis.
- Place spoons on serving plate and fill each with a halved Cream Puff, cut side up.
- Stand one Exclusive on each Cream Puff. Top each with equal amounts of Candied Citrus Rind.
- Garnish plate with Berries and Mint Sprig.

RELATED RECIPE - Candied Citrus Rind

Ingredients

- Water
- Sugar, granulated
- Lime Rind, julienne
- Orange Rind, julienne
- Lemon Rind, julienne

Amounts

- 1 cup (vol.)
- ½ cup (vol.)
- 1/3 cup (vol.)
- 1/3 cup (vol.)
- 1/3 cup (vol.)

Preparation Method:

- Place sugar and water in sauce pan. Bring to boil.
- Reduce heat and simmer for 10-12 minutes.
- Add rinds. Continue to simmer for 8-10 minutes.
- Remove from heat. Allow to cool.
- Drain and discard liquid.
- 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



Exclusive
L912-02
(W 1.0" x H 1.18")
6 x 310 pcs/case

de Boer Food • 4001 St. Johns Parkway • Sanford, FL 32771
1-800-762-9660 • info@deboerfood.com • www.deboerfood.com

