



Mini Bites | Maximum Bliss

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



Mini Cream Puff Sampler



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RECIPE

Ingredients

Vanilla Cream Puff
(de Boer Food C12000)
Chocolate Coated Cream Puff
(de Boer Food C10301)
Milk Chocolate, melted
White Chocolate, melted
Caramel Sauce
Berries, Seasonal, Assorted

Amounts

2 each
2 each
As Needed
As Needed
2 Tbsp.
6 each

Preparation Method:

- Dip Vanilla Cream Puff in melted White Chocolate to cover. Allow to dry and drizzle with melted Milk Chocolate.
- Drizzle Milk Chocolate Coated Cream Puff with melted White Chocolate.
- Drizzle serving plate with Caramel Sauce.
- Place Cream Puffs on plate, alternating between White and Dark.
- Garnish plate with Berries.

MORE RECIPES

Vanilla Lover's Delight

Tropical Cream Puff Sundae

Turtle Sundae

Lovin' Spoonfuls

Almond Caramel Puffs

Expresson Side Treat

Chocolate Berry Cream

Marching Spoons

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

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

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