



## Mini Bites | Maximum Bliss

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



**Tropical Cream Puff Sundae**



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### RECIPE

#### Ingredients

Vanilla Cream Puff (de Boer Food C12000)	Amounts 6 each
Mango Coulis	6 Tbsp.
Pineapple Coconut Ice Cream (#30 scoop)	3 each
Whipped Cream	3 Rosettes
Toasted Coconut	1 Tbsp.
Chocolate Fan Decorette (de Boer Food L912-04)	3 each

#### Preparation Method:

- Using three serving glasses, place 1 Tbsp. of Mango Coulis in the bottom of each.
- Place 1 Vanilla Cream Puff in each glass and top each with 1 scoop of Pineapple Coconut Ice Cream.
- Top Ice Cream with another Vanilla Cream Puff and a rosette of Whipped Cream.
- Garnish with toasted Coconut and Chocolate Fan Decorette.

### MORE RECIPES

Vanilla Lover's Delight

Turtle Sundae

Lovin' Spoonfuls

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



Fan Decorettes  
L912-04  
(W 1.4 x H 2.0")  
6 x 240 pcs/case