



Mini Bites | Maximum Bliss

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



Turtle Sundae

Euro^ovation™

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Turtle Sundaes



RECIPE

Ingredients

Chocolate Coated Cream Puff
(de Boer Food C10301)
Vanilla Ice Cream (#30 scoop)
Whipped Cream
Caramel Sauce
Candied Pecans
Diablo Triangle
(de Boer Food L932-30)

Amounts

3 each
2 each
2 Rosettes
1 Tbsp.
2 Tbsp.
1 each

Preparation Method:

- Place 1 scoop of Vanilla Ice Cream in serving glass. Top with Chocolate Coated Cream Puffs.
- Top Cream Puffs with remaining ice cream. Place rosettes of Whipped Cream on top as shown in photo above.
- Drizzle with Caramel Sauce and sprinkle Candied Pecans over top.
- Garnish with Diablo Triangle Chocolate Décor and serve.

MORE RECIPES

Vanilla Lover's Delight

Tropical Cream Puff 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



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



Diablo Triangle
L932-30
(W 1.26" x H 2.0")
6 x 280 pcs/case

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