

AU FIL DU FRUIT

GUILLAUME & LESGARDS

Raw, precious, mischievous or velvety flavours...

*Au Fil du Fruit reveals **all the aroma of fruit combined with spices, flowers, subtle essences...***



*These jewels have been created by two artisan jam makers, Maurice Guillaume and Patrick Lesgards, who excel at marrying **traditional savoir faire and gustative discoveries.***

*Au Fil du Fruit jams are prepared in a copper cauldron and cooked for a short time in small quantity to **preserve the aroma, texture and taste of the fruit.** Each ingredient is carefully selected to obtain the ideal combination, pure and original at the same time.*

Au Fil du Fruit, let's indulge ourselves...

JAMS 220 g

ORIGINAL FLAVOURS

Lychee and raspberry with rose
 Passion and Mango jelly with green tea
 Peach and apricot with almonds
 Black cherry with Espelette chilli pepper
 Black cherry with Izarra liquor
 Chestnut with orange zests
 Cherry and strawberry with honey
 Orange gingerbread flavour
 Vine peach
 Wild blueberry with Pyrenean honey
 Apple pear cinnamon
 Pear and quince with walnuts
 Black cherry with Pyrenean honey
 Eglantine

8 units by case

TRADITIONAL FLAVOURS

White fig
 Rhubarb
 3 red fruits
 Orange
 Strawberry wild strawberry (Mara des bois)
 Raspberry
 Blueberry
 Black cherry

JAMS 90 g

Dried figs paste with walnuts
 Prune and ginger with grilled nuts
18 units by case

Chestnut paste with walnuts

JAMS 85 g

Lychee and raspberry with rose
 Wild blueberry
 Black cherry with Espelette chilli pepper
18 units by case

Orange gingerbread flavour
 Black cherry

Shelf-life : 3 years