

LES GOURMANDISES DE MIREILLE

ARTISAN PASTRY



It is at the foot of the Pyrenees that the delicious recipes of traditional pastry are being perpetuated.

*Between **authenticity and modernity**, the balance is unique. This line of pastries remains faithful to the old artisan recipes thanks to a **delicate combination of flour, fresh eggs, cane sugar and mountain honey**.*

*The quality of raw material and the **additive and conservative-free recipes** give the most fresh and melting madeleines.*

MADELEINES

Plain traditional madeleines
 Madeleines with honey
 Madeleines with orange
 Madeleines with lemon
 Madeleines with vanilla
 Madeleines with raisins
 Madeleines with pistachios
 Madeleines with chocolate
9 or 24 bags by case

Bag of 180 g

FONDANTS

Mini cakes with prunes and Armagnac
 Orange and chocolate mini cakes
 Pear and chocolate mini cakes
 Mini cakes with pear
 Mini cake with cherry
 Coconut and honey mini cakes
 Mini cakes with walnuts
 Marble mini cakes
 Mes petits financiers-almond cakes
 Mini cakes cherry and chocolate
 Mini cakes with prunes and Armagnac
9 or 24 units by case

Bag of 200 g / 120 g

CAKES

Fruit cake
 Block cake with walnuts
 Orange and chocolate block cake
 Block cake with prunes
 Gingerbread with honey (*also in bag of 90g*)
 – **New recipe!**
14 units by case

300 g

380 g

LES CRAQUANTS

Almond Croustilles
 Mini breadsticks with sesame
 Mini breadsticks with Espelette chilli
15 units by case

150 g

80 g

Shelf-life : Madeleines and mini cakes 4 months, Cakes 4 months, Gingerbread 5 months, Les Craquants 6 months.