



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 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 melt-in-your-mouth madeleines.*

MADELEINES

Traditional plain madeleines
Honey madeleines
Orange madeleines
Lemon madeleines
Vanilla madeleines
Pistachios madeleines
Chocolate madeleines
9 by case

180g bag

MINI CAKES

Mini cakes with orange and chocolate
Mini cakes with pear and chocolate
Pear mini cakes
Cherry mini cake
Coconut mini cakes
Mini cakes with walnuts
Marble mini cakes
Financiers-almond cakes
Mini cakes cherry and chocolate
Mini cakes with prunes and Armagnac
9 units by case

200g bag

BLOCK CAKES

Individual confit fruit cake
Individual Lemon cake
Individual Gingerbread cake (*also available in 300g*)
Individual Chocolate & cherry cake
Fruit cake
Chocolate & orange cake
Chocolate and pear cake
12 units by case for the 90g packets and 7 units by case for the 300g packets

90g

300g

LES CRAQUANTS

Almond croquants
Salted caramel croquants
Almond croustilles
Mini breadsticks with sesame (*80g*)
Mini breadsticks with Espelette chilli (*80g*)
Mini breadsticks with cumin (*80g*)

150g

100g

80g

Shelf-life : Madeleines and mini cakes 4 months, Cakes 4 months, Gingerbread 4.5 months, Les Craquants 6 months.