

VEDERE ARTISAN BISCUITS

The Biscuiterie Védère, at the foot of the Pic du Midi de Bigorre, has been perpetuating the tradition of local specialties, biscuits and pies, for more than a century.

Fresh eggs, first quality raw material, family and artisan recipes with an authentic butter taste as well as slowly mixing the dough to obtain the best texture ... these are the key ingredients of Védère's savoir-faire.

All the richness of the local tradition can be tasted in every one of our pastries...



BISCUITS

Smooth ladyfingers <i>Shelf-life 150 days</i>	200 g
Melting biscuits <i>Shelf-life 90 days</i>	180 g
Melting biscuits with hazelnuts <i>Shelf-life 60 days</i>	180 g
Butter biscuits <i>Shelf-life 180 days</i>	350 g
Flaky Butter palmiers biscuits (<i>elephant ear cookies</i>) <i>Shelf-life 180 days</i>	390 g
Pure butter traditional cigar biscuits <i>Shelf-life 180 days</i>	125 g
<i>Gateau à la Broche, speciality from Southern France: pyramid cake from batter poured and cooked by a fire Shelf-life 120 days or 90 days (100g)</i>	100 g / 250 g
Crunchy hazelnut biscuits <i>Shelf-life 180 days</i>	180 g
Airy meringues with almonds <i>Shelf-life 180 days</i>	100 g
Square sugar tin with 12 melting biscuits <i>Shelf-life 90 days</i>	180 g
Palm oil free butter shortbread biscuits <i>Shelf-life 160 days</i>	160 g
Palm oil free chocolate shortbread biscuits <i>Shelf-life 180 days</i>	160 g
Palm oil-free cinnamon and walnut shortbread biscuits <i>Shelf-life 180 days</i>	160 g
Palm oil-free crunchy almond biscuits <i>Shelf-life 90 days</i>	125 g
Meringues	100 g

ORGANIC BISCUITS

Smooth ladyfingers <i>Shelf-life 120 days</i>	120 g
Melting biscuits <i>Shelf-life 60 days</i>	100 g
Meringues <i>Shelf-life 365 days</i>	175 g
Small waffles vanilla flavoured <i>Shelf-life 365 days</i>	

Packing : by 15 for crunchy and airy meringues ;by 14 for biscuits; by12 for smooth lady fingers, butter biscuits and shortbread biscuits ; by 10 for squared sugar and crunchy with almonds and by 8 for butter flaky and cake of paste (also available by 24).