

# Syryhonie PETITS FOURS

A promise of refined Petits Fours for those special moments.



## Creative designs:

- A limitless collection, made by our passionate and inventive pastry chefs.
- Creative concepts with surprising shapes, textures, and flavours.



Eggs from cage-free chickens

## High quality taste and finesse

- All choux pastry shells, mini tartlets, and entremets are made by us. All creams, ganches and cakes are made by us
- With constant searches for the highest of quality ingredients.



Free from artificial colours



Free from artificial flavours

# Adaptable solutions:

- We offer different combinations of flavours, shapes and sizes for all occasions, events and seasons.
- Our petits fours quick to prepare, and can be kept frozen whilst picking a select few at a time to lower wastage.



Free from preservatives

Free from palm oil



#### Petits Fours 'Envies Sucrées'

The perfect combination of traditional and modern party foods create our "Sweet Desires" collection.

Nine vibrant varieties of mini pâtisserie : Apple Blackcurrant Square, Chocolate Tarlet, Pistachio Rectangle, Lemon Tartlet, Opera Square, Raspberry Financier, Pistachio Rectangle, Coffee Éclair and Chocolate Éclair.

53 pieces 735 g

	*	
4	5 h	24 h
boxes	at 4°C	at 4°C

# New

#### Petits Fours 'Elégance & Chocolat'

Rich and lavish with a touch of guilty pleasure, we've created the ultimate chocolate paradise with the new extravagant 'Elégance & Chocolat' collection.

Eight stylish varieties: Chocolate and Coffee Tartelette, Pecan Nut Brownie, Chocolate Ganache Financier, Chocolate Banana Moelleux, Chocolate Éclair, Entremets Gianduja, Chocolate Coco Croustillant, Chocolate Fondant.

48 pieces 675 g

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4	5 h	24 h
boxes	at 4°C	at 4°C





#### Petits Fours 'Mirlitons'

Great for an elegant afternoon tea, our 'Mirlitons' collection use traditional recipes to create a timeless assortment of mini cakes.

Six melt-in-the-mouth treats: Hazelnut Cake, Morello Cherry Cake, Coconut Macaroon, Pistachio and Apricot Sponge, Apple and Caramel Sponge, and a Chocolate Sponge.

48 pieces 545 g

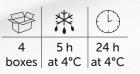
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4	5 h	24 h
boxes	at 4°C	at 4°C



We've taken history's traditionally loved desserts, and create the 'Histoire Gourmande' selection offering a classic touch of France.

Eight different mini desserts: Rice Pudding, Chocolate Fondant, Pineapple Cake, Praline Chou, Cherry Tartelette, Coconut Macaroon, Apricot Flan and Gingerbread. Travel through the history of France with every bite.

48 pieces 675 g







New

#### Petits Fours 'Délicatesse'

This Petits Fours collection offers class and finesse to entertain at any occasion.

With eight mini treasures: Lemon Tartelettes, Pistachio Almond triangles, Chocolate Coconut Fondant, Blackcurrant and Hazelnut squares, Mini Tiramisu Rectangles, Passion Fruit and Coconut Financiers, Chocolate Caramel Croustillant, and Praline Apricot Croquants.

48 pieces 553 g

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4	5 h	24 h
boxes	at 4°C	at 4°C

# New

### Petits Fours 'Incontournable Pâte à Choux'

Everyone loves a good choux pastry.

This selection of Choux offers a beautiful range gives: Caramel Chou, Vanilla éclair, Chocolate Chou, Coffee éclair, Cream Chou, Chocolate éclair and Praline Chou.

48 pieces 653 g

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1	5 h	24 h
box	at 4°C	at 4°C

