

Roger Descours®

Mont-Blanc

*Recipe imagined and created
by Pascal Molines, MOF Pastry Chef
& World Pastry Champion.*



Chestnut brioche filled
with blackcurrant.



Chestnut Vermicelli Mix

*to finish and decorate pastries, Mont-Blanc, Yule log cake, ice
cream, desserts, filling chocolates....*



Making Chestnut Vermicelli of the highest quality in
optimal time / flexible when poaching / Do not break
due to its smooth texture.



Ready to use / Mix in a mixer then poach using a piping
bag and nozzles.



Clean label recipe without glucose syrup /
does not require the addition of fat.

*Concept Fruits, the chestnut
specialist in France.*

*Also discover our range of
chestnut cream, paste,
purée and chestnuts in syrup.*



www.rogerdescours.com
service.commercial@concept-fruits.com
+33 4 75 67 08 63