



*Marie Morin*

*Desserts inspired by  
home-made recipes!*



Marie Morin

## Marie Morin, a delicious Family story

Alain and Marie Morin began their careers as wholesalers in high-quality farm products, sold to local dairies and grocers. Ideas soon started blooming and shortly after came the irrepressible desire to start a business in the production of sweet and dairy treats to be enjoyed for dessert or as a snack. The Morin sons, Eric and Bruno, have now taken up the torch and created new and delicious recipes as part of a young and dynamic team. These modern recipes have preserved the spirit of their mother's traditional and generous creations, and are always a delight for dessert-lovers.



**1992**

Marie and Alain started making their desserts

**2004**

David exported Marie Morin's colours to Canada

**2011**

Marie Morin became a member of "Produit en Bretagne" (Produced in Brittany)

**2019**

Redesign of our identity and packaging

**1994**

The Marie Morin brand was founded

**1995**

Launch of the flagship traditional chocolate mousse

**2006**

Alain retired. Bruno and Eric took over company management

**2021**

Expansion of our premises and construction of a 2<sup>nd</sup> workshop

## Local suppliers

The milk, eggs and cream are collected fewer than 100 km from our site, and the lemons, rice and honey are made in France. Marie Morin is committed to the Cacao Trace® programme, a sustainable cocoa procurement programme which guarantees the traceability of cocoa from bean to chocolate, whilst improving living conditions for farmers. Bruno and Eric Morin went to meet the families in Côte d'Ivoire registered within this programme



## HIGH-QUALITY RECIPES

Marie Morin's dessert are free of all colouring agents, artificial flavourings, palm oil and preservatives. All our eggs come from free-range hens, our milk is fresh and organic, and our cream comes straight from the farm.

**FREE OF ANY  
COLOURING AGENTS  
AND PRESERVATIVES**



### Traditional chocolate mousse

Free range eggs, pure cocoa butter chocolate, salted butter. That's all ! Marie Morin mousse is authentic and tastes like homemade desserts.

This is Marie Morin flagship product.

EAN code: 3 372 900 020 059 - Number/case: 3  
Net weight: 2x100g - Shelf life: 21 days



### Milk chocolate mousse

Variant of our flagship recipe: pure cocoa butter milk chocolate, whipped egg whites and free range eggs, salted butter.

An ideal version to fall back into childhood!

EAN code: 3 372 900 901 075 - Number/case: 3  
Net weight: 2x100g - Shelf life: 21 days



### Intense dark chocolate mousse

This less sweet alternative to our traditional chocolate mousse has an intense flavour, and only counts 4 ingredients including 34% pure cocoa butter dark chocolate.

EAN code: 3 372 900 901 570 - Number/case: 3  
Net weight: 2x100g - Shelf life: 21 days



### Traditional chocolate mousse

Our traditional chocolate mousse, served in a family-sized tub for a delightful dessert for everyone to share! Its powerful chocolate flavour is both comforting and tender.

EAN code: 3 372 900 900 634 - Number/case: 3  
Net weight: 400g - Shelf life: 21 days



### Traditional Organic & fair-trade chocolate mousse

Variant of our flagship recipe, using fair-trade and organic ingredients. An even creamier texture, with the same chocolate flavour!

EAN code: 3 372 900 901 730 - Number/case: 3  
Net weight: 2x100g - Shelf life: 21 days



### Organic & fair-trade moist dark chocolate cake

This steamed, organic cake is made using fair-trade chocolate for an even more intense flavour.

EAN code: 3 372 900 901 747 - Number/case: 3  
Net weight: 2x120g - Shelf life: 31 days



**FREE OF  
ANY ARTIFICIAL  
FLAVOURINGS  
AND PRESERVATIVES**



### *Salted butter caramel cheesecake*

A crumbly biscuit base, covered in salted butter caramel with Guérande sea salt and a cream cheese filling.

So many wonderful textures to delve into!

EAN code: 3 372 900 901 983 - Number/case: 3

Net weight: 2x100g - Shelf life: 31 days



### *Corsican lemon cheesecake*

A cream cheese and free-range egg filling, on top of delicious lemon curd and a crumbly Breton biscuit base - with no artificial flavourings.

EAN code: 3 372 900 901 945 - Number/case: 3

Net weight: 2x100g - Shelf life: 31 days



### *Columbian coffee Tiramisu*

Our alcohol-free Tiramisu is made using Columbian coffee extract, 25% mascarpone, thick crème fraîche and ladyfinger biscuits, served in a glass jar.

EAN code: 3 372 900 901 556 - Number/case: 3

Net weight: 2x80g - Shelf life: 21 days



### *Moist dark chocolate cake*

A gourmet dessert with simple and high-quality ingredients. Its steamed texture reveals a delicious melt-in-your-mouth centre! It tastes even better once heated up a few seconds in the microwave.

EAN code: 3 372 900 901 471 - Number/case: 3

Net weight: 2x120g - Shelf life: 31 days



### *Lemon meringue tart with Corsican lemons*

The perfect balance between sweet, golden meringue and tangy lemon curd, made using pure Corsican lemon juice. The base is made of crumbly Breton biscuits, resulting in a delectable dessert with no artificial flavourings, for our most gourmet dessert-lovers.

EAN code: 3 372 900 901 914 - Number/case: 3

Net weight: 2x100g - Shelf life: 28 days



### *Caramelised apple crumble*

French caramelised apples covered in a delicious crumble, free of any artificial flavourings and preservatives.

Delicious heated up in the oven.

EAN code: 3 372 900 901 723 - Number/case: 3

Net weight: 2x130g - Shelf life: 31 days



### *Salted butter caramel panna cotta*

We gave our own twist to the famous Italian dessert with this salted butter caramel panna cotta. Naturally sweetened with honey, and with no gelatine, the recipe counts only 5 ingredients.

EAN code: 3 372 900 901 587 - Number/case: 3

Net weight: 2x120g - Shelf life: 31 days



### *Classic crème brûlée*

Pour on the bag of caramel pieces, crack the delicate caramelised sugar top and discover the deliciously creamy delight underneath.

Quick and easy!

EAN code: 3 372 900 901 846 - Number/case: 3

Net weight: 2x130g - Shelf life: 31 days



### *Madagascan vanilla floating island*

This simple, elegant floating island uses freshly whisked egg whites, that are firm yet light, and delicious custard with Madagascan vanilla extract.

EAN code: 3 372 900 901 273 - Number/case: 3

Net weight: 2x90g - Shelf life: 21 days



### *Morello cherry clafoutis*

Tasty candied morello cherries are hidden away in this double-boiler-cooked clafoutis. A French dessert to be enjoyed at room-temperature.

EAN code: 3 372 900 901 440 - Number/case: 3

Net weight: 2x130g - Shelf life: 31 days



### *Madagascan vanilla rice pudding*

This generous, gourmet dessert will take you back to your childhood days with its soft rice from the Camargue region and Madagascan vanilla.

EAN code: 3 372 900 900 306 - Number/case: 3

Net weight: 2x140g - Shelf life: 31 days



### *Madagascan vanilla rice pudding*

Our classic rice pudding recipe, served in a family-sized tub for a delightful dessert to share with everyone!

EAN code: 3 372 900 900 924 - Number/case: 3

Net weight: 500g - Shelf life: 31 days



## SNACKING



### Dark chocolate liégeois dessert

A 55% cocoa creamy chocolate pudding, hidden away under firm, generous whipped cream.  
EAN code: 3 372 900 901 105 - Number/case: 3  
Net weight: 2x130g - Shelf life: 21 days



### Milk chocolate liégeois dessert

A comforting, delectable milk chocolate version that will take you back to childhood.  
EAN code: 3 372 900 901 112 - Number/case: 3  
Net weight: 2x130g - Shelf life: 21 days



### Columbian coffee liégeois dessert

This dessert is free of artificial flavourings, and highlights soft Columbian coffee notes, that go perfectly with the whipped cream's delicate acidity.  
EAN code: 3 372 900 901 808 - Number/case: 3  
Net weight: 2x130g - Shelf life: 21 days



### Creamy dark chocolate pudding

This smooth, creamy, intense chocolate pudding is made using pure cocoa butter.  
A large tub for everyone to enjoy!  
EAN code: 3 372 900 901 693 - Number/case: 3  
Net weight: 500g - Shelf life: 31 days



### Creamy milk chocolate pudding

This milk chocolate pudding will take you back to your childhood days. The large tub is perfect for sharing with the whole family!  
EAN code: 3 372 900 901 709 - Number/case: 3  
Net weight: 500g - Shelf life: 31 days



### Creamy Columbian coffee puddin

This creamy pudding is made using Columbian coffee extract, combined with sweet Cacao Trace®-certified white chocolate, and has no artificial colouring agents or preservatives.  
EAN code: 3 372 900 901 716 - Number/case: 3  
Net weight: 500g - Shelf life: 31 days



### Traditional chocolate Mousse

EAN code: 3 372 900 017 899 - Number/case: 6  
Net weight: 100g - Shelf life: 21 days



### Milk chocolate Mousse

EAN code: 3 372 900 900 917 - Number/case: 6  
Net weight: 100g - Shelf life: 21 days



### Intense dark chocolate Mousse

EAN code: 3 372 900 901 464 - Number/case: 6  
Net weight: 100g - Shelf life: 21 days



### Moist dark chocolate Cake

EAN code: 3 372 900 118 077 - Number/case: 6  
Net weight: 120g - Shelf life: 31 days



### Columbian coffee Tiramisu

EAN code: 3 372 900 901 969 - Number/case: 6  
Net weight: 80g - Shelf life: 21 days



### Salted butter caramel cheesecake

EAN code: 3 372 900 901 976 - Number/case: 6  
Net weight: 100g - Shelf life: 31 days





*Lemon meringue Tart  
with Corsican lemons*

EAN code: 3 372 900 017 967 - Number/case: 6  
Net weight: 100g - Shelf life: 28 days



*Caramelised  
apple Crumble*

EAN code: 3 372 900 009 177 - Number/case: 6  
Net weight: 130g - Shelf life: 31 days



*Classic Crème brûlée*

EAN code: 3 372 900 001 188 - Number/case: 6  
Net weight: 130g - Shelf life: 31 days



*Morello cherry clafoutis*

EAN code: 3 372 900 019 534 - Number/case: 6  
Net weight: 130g - Shelf life: 31 days



*Traditional Organic & fair-trade chocolate Mousse*

EAN code: 3 372 900 001 157 - Number/case: 6  
Net weight: 100g - Shelf life: 21 days

## *Notes*

[www.marie-morin.fr](http://www.marie-morin.fr)

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