



THE CREPE & PANCAKE SPECIALIST

A range that rules them all!



A 30 YEAR "CREPES" LOVE STORY



A GOURMET PASTRY CHEF SPECIALITY SINCE 1995

Since 1995 we have been producing delicious crepes based on a local French recipe known as the best soft crepes ever.

We have been developing this very authentic recipe for years, always caring about quality, authenticity, respect and of course consumer satisfaction. 10 years ago, we developed pancake recipes with our unique savoir faire, offering extra soft texture, authentic flavours, and "fresherly made" sensations. We are still producing our ranges in our human scale plant based in the north of France.



FROZEN RANGES FOR RETAIL AND FOOD SERVICE NETWORKS

Our frozen product range has been specifically developed to answer the needs of retail consumers but also the food service network users with specific formats, sizes, recipes, and packaging.



IFS and AB certifications are standards that contribute to consumer health protection and respect for the environment. We have strict standards, and respectful production processes in terms of quality, food safety and traceability.



SECRET OF OUR UNIQUE RECIPES



A UNIQUE SAVOIR-FAIRE



A traditional cooking utensil, with a giant cast iron turning pan, giving a nice regular brown bake on both sides of the crepes or pancakes.

A technical know-how that also gives the unique extra softness of the crepes and pancakes.

A softness that has built our quality and unique texture and taste recognition.

A GOURMET TREAT

Tasty gourmet hints, extra softness, our authentic and historical recipes are a unique blend of flavour and texture.

Our crepes, just like our pancakes, are adapted to satisfy a large consumer audience through out the day : breakfast, brunch, snacks, simple or more sophisticated presentations... but always with pleasure being the high added value.



PREMIUM INGREDIENTS

Simple ingredients, meticulously selected and chosen throughout the seasons, to offer you homogeneous products with authentic respected flavours: French flour, full cream milk, fresh eggs, butter ...



CLEAN LABEL RECIPES

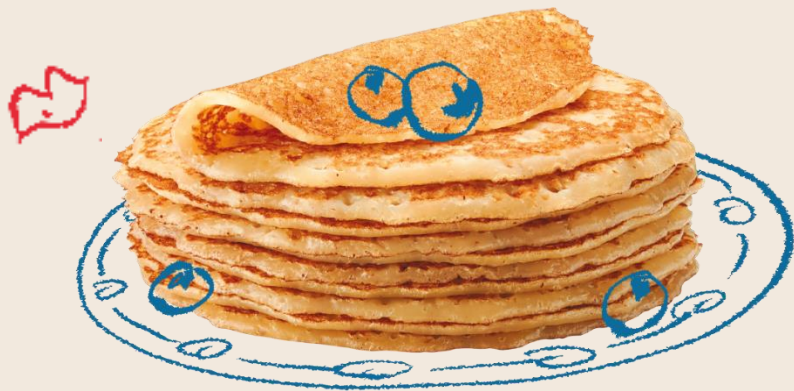
With short ingredient lists, our clean label recipes are palm oil free, preservative free, additive free, offering to consumers, high quality crepes, and a brand we know we can trust beyond doubt.





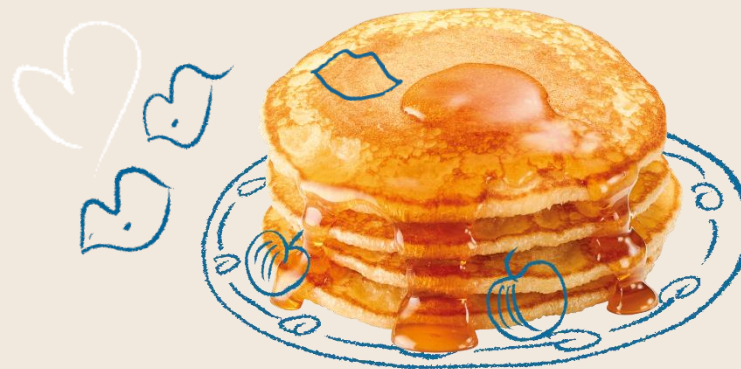
ORIGINAL RANGES

THE "CREPE", OUR FIRST LOVE



Our crepes, with an unequalled extra soft texture are the reason for our recognition over many years. Made with simple but high-quality ingredients, our "signature" products and pride are our "Classic" or "All butter" soft crepes, in large or mini formats.

OUR PANCAKES: AS SOFT AS EVER

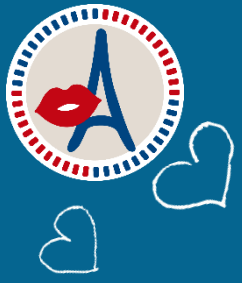


A unique and fluffy texture...(why not share what has become internationally famous !)

At home or for professional food service use: just enjoy !

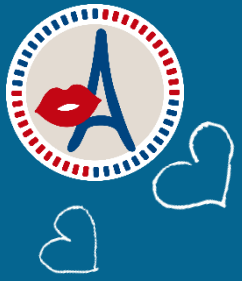
Ideal for all kinds of appetites, we recommend the classic recipe with a sweet topping, it can be use for breakfast, brunch or an afternoon snack. Also suitable for more sophisticated recipes with a "French touch" and more style.





ZOOM ON OUR GLAMOUROUS RETAIL RANGE





ZOOM ON OUR GLAMOUROUS RETAIL RANGE



« PREMIUM RECIPE »
ALL BUTTER

ALL BUTTER PANCAKES x 6

198g



« CLASSIC RECIPES »
SWEET

SWEET CRÊPES x 6

Ø18cm

300g

MINI SWEET CRÊPES x 10

Ø10cm

150g

SWEET PANCAKES x 6

198g



OUR SOLUTIONS FOR RETAIL OR FOOD SERVICE



VARIOUS RECIPES

- ALL BUTTER
- CLASSIC

VARIOUS SIZES

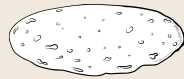
CREPES :



Ø
10 cm
SMALL



Ø
18 cm
MEDIUM



Ø
22 cm
LARGE

PANCAKES :



Ø
10 cm

VARIOUS FLAVOURS

CHOCOLATE, CARAMEL, SALTED BUTTER CARAMEL,
VANILLA, MATCHA TEA.

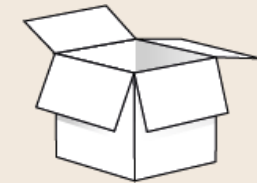


VARIOUS PACKAGING



PRIMARY PACKAGING

- FLOWPACK
- THERMOFORMED
- BAG



SECONDARY



- OPEN TRAYS
- CASE/AMERICAN BOX
- SHELF-READY PACKAGING



LOGISTIC INFORMATION 2023



FROZEN SOFT CREPES



	CODE	PRODUCT	UNIT NET WEIGHT	CASE NET WEIGHT	SHELF-LIFE AT DEPARTURE	PICK-UP ADDRESS	UNITS / CASE	CASES / LAYER	LAYERS / PALLET	CASES / PALLET
	70130	SWEET CREPES Ø18cm 300G (6x50G)	300G	3,6KG	12 MONTHS	PFS ARRAS	12	12	10	120
	70129	MINI SWEET CREPES Ø10cm (10x30G)	150G	3KG	12 MONTHS	PFS ARRAS	20	12	8	96



LOGISTIC INFORMATION 2023



FROZEN PANCAKES

	CODE	PRODUCT	UNIT NET WEIGHT	CASE NET WEIGHT	SHELF-LIFE AT DEPARTURE	PICK-UP ADDRESS	UNITS / CASE	CASES / LAYER	LAYERS / PALLET	CASES / PALLET
	70127	ALL BUTTER PANCAKES 198G 6x33G	198G	1,584KG	12 MONTHS	PFS ARRAS	10	19	7	133
	70128	SWEET PANCAKES 198G 6x33G	198G	1,584KG	12 MONTHS	PFS ARRAS	10	19	7	133



FOOD SERVICE

LOGISTIC INFORMATION 2023



FROZEN CREPES

CODE	PRODUCT	CASE NET WEIGHT	SH ELF-LIFE	PICK-UP ADDRESS	PIECES / CASE	CASES / LAYER	LAYERS / PALLET	CASES / PALLET
70110	ALL BUTTER CREPE 80G Ø22CM	2.56KG	12 MONTHS	PFS ARRAS	32	12	13	156
70111	SWEET VANILLA CREPE 50G Ø18CM	2KG	12 MONTHS	PFS ARRAS	40	10	18	180
70112	PLAIN CREPE 50G Ø18CM	2KG	12 MONTHS	PFS ARRAS	40	10	18	180
70113	MINI SWEET CREPE 15G Ø10CM	1.8KG	12 MONTHS	PFS ARRAS	120	10	18	180



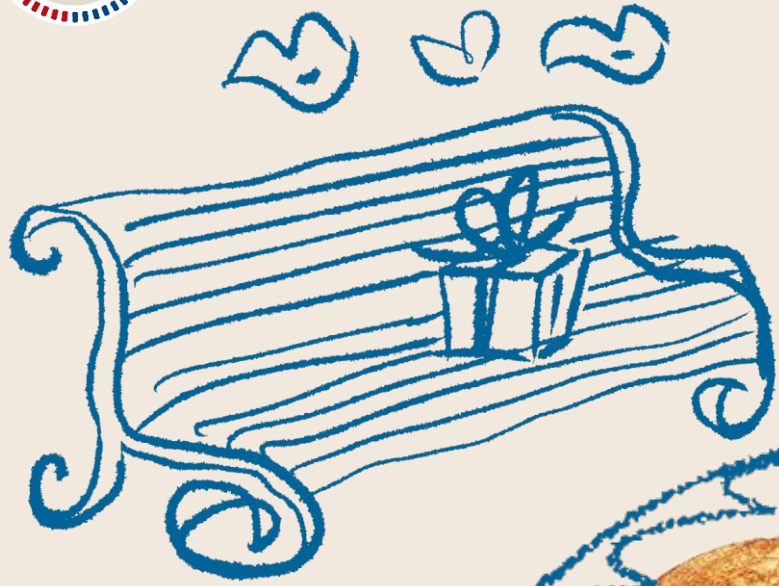
FOOD SERVICE

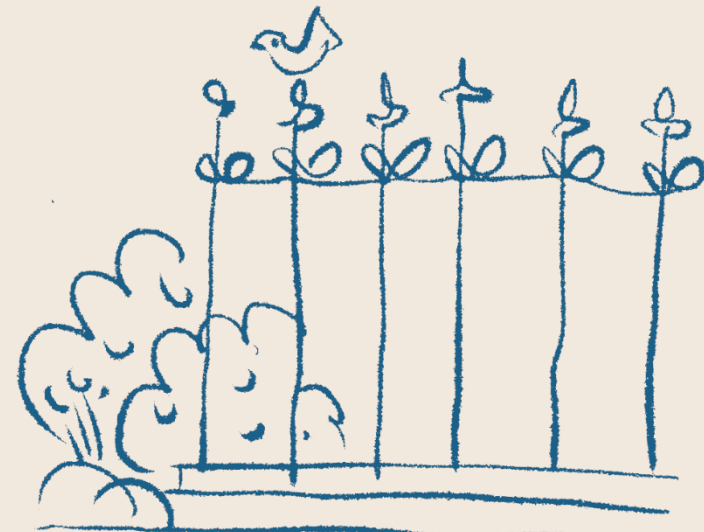
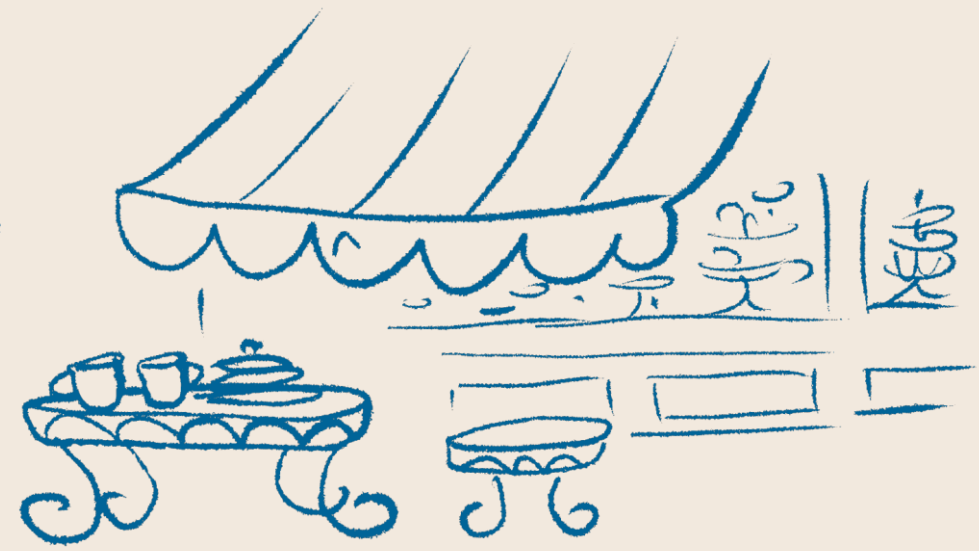
LOGISTIC INFORMATION 2023



FROZEN PANCAKES

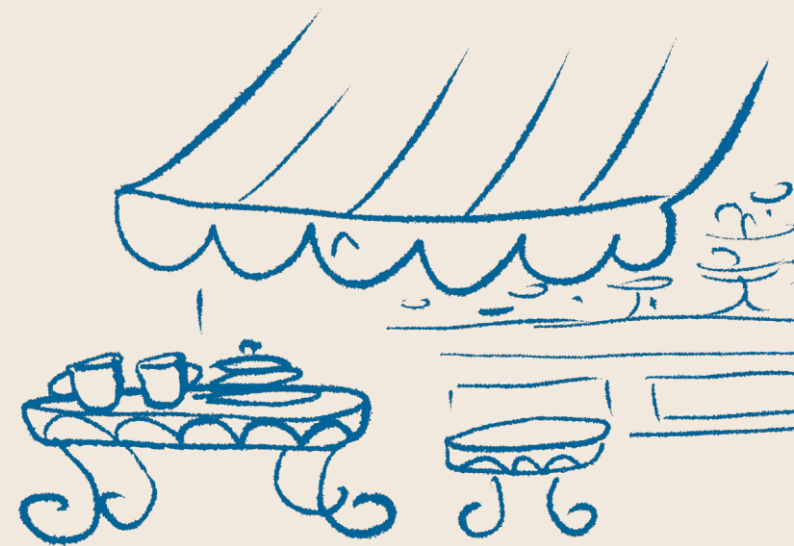
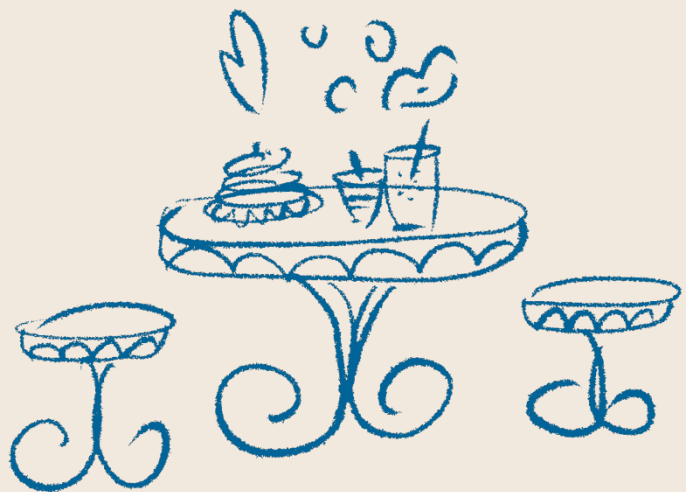
CODE	PRODUCT	CASE NET WEIGHT	SHELF-LIFE	PICK-UP ADDRESS	PIECES / CASE	CASES / LAYER	LAYERS / PALLET	CASES / PALLET
70114	ALL BUTTER PANCAKE 33G Ø10CM	1.584	12 MONTHS	PFS ARRAS	48	12	13	156
NEW	SWEET PANCAKE 33G Ø10CM	1.584	12 MONTHS	PFS ARRAS	48	12	13	156







BE INSPIRED
BY OUR RECIPES





IDEAS FOR OUR CREPES

ALL BUTTER OR CLASSIC SWEET & SOFT



BREAKFAST-BRUNCH & SNACKING

CREPE CAKE WITH LEMON



FINGER CREPES WITH
CHOCOLATE

CRUSTY CREPES CAKE WITH
NUTELLA AND NUTS



INDIVIDUAL DESSERT

CREPE CAKE SLICES



SUZETTE CREPE

SPECIAL DESSERT



ARMENA JAM CREPE CAKE

CREPE DESSERT TIRAMISU STYLE



CREPES WITH SALTED CARAMEL



IDEAS FOR OUR MINI SO CUTE CREPES



BREAKFAST-BRUNCH & SNACKING

CREPES WITH BUTTER,
HONEY AND LEMON



MINI CREPES TO GARNISH

BLACKCHERRY CREPES



INDIVIDUAL DESSERT

CRUSTY CREPES CAKE WITH
NUTELLA AND NUTS



CHOCOLATE AND
ALMOND CREPES

MINI CREPE CONE



SPECIAL DESSERT



PUFFED CREPES WITH
LIME FILLING

CREPE SORBET



ROLLED CREPES WITH
FRUITS



IDEAS FOR OUR PANCAKES ALL BUTTER & CLASSIC SO SWEET



BREAKFAST-BRUNCH & SNACKING

AVOCADO TOAST PANCAKES



CHOCOLATE PANCAKES



PANCAKE BUFFET TO GARNISH



INDIVIDUAL DESSERT

APPLE AND SALTED CARAMEL
PANCAKES WITH VANILLA
ICE CREAM



PANCAKE DESSERT



SPECIAL DESSERT

PANCAKE 'TARTE TATIN' STYLE



"FRENCH TOAST" PANCAKES





CREPE SUZETTE



- Melt 50g butter in a pan with 30g caster sugar. Keep a light colour
- Add 10cl orange juice and simmer to reduce
- Turn off the heat and cover the crêpes (cooking on both sides), then fold in half for the mini crepes and 4 or 6 for the large ones
- Repeat this operation for all the crepes and spread them out evenly in the pan
- Add the zest of an orange
- Return the pan to a low heat, add 5cl Grand Marnier and flame them by gently moving the crepes around
- Enjoy !



PANCAKE DESSERT



- Mix 75g brown sugar with 25cl milk and 3 eggs
- Dip the pancakes for a few seconds in the mixture and then cook them in a pan with some butter
- Brown on each side
- Serve up alone or with some icing sugar on the top. For a real treat, you can add some cinnamon icecream, slices of banana, chocolate drops and top with whipped cream.



APPLE AND SALTED CARAMEL PANCAKES WITH VANILLA ICE CREAM



PREPARE THE APPLES:

- Peel and core the apples and cut them into quarters
- Heat the sugar with a few teaspoons of water and cook on a low heat until a caramel sauce forms
- Add a small amount of salted butter into the caramel, then the apple quarters
- Gently cook the apples in the caramel sauce, then serve up

PREPARE THE SALTED CARAMEL SAUCE:

- Heat the sugar with a few teaspoons of water and cook on a low heat until a caramel sauce forms
- Add a small amount of salted butter into the caramel,

then add some cream

- Reduce to a smooth sauce. If necessary add cream to obtain the desired consistency.

TO SERVE UP:

- Reheat the pancakes in the oven or a frying pan
- Put one pancake on a plate
- Add the warm caramelised apple pieces in a rosette form
- Put the second pancake over the top
- Decorate with some of the salted caramel sauce
- Add a scoop of icecream in the middle
- Enjoy !



FINGER CREPES WITH CHOCOLATE



PREPARE THE CHOCOLATE

- Melt 150g dark chocolate in a bain-marie
- Warm 10cl half-fat milk, then add to the melted chocolate

TO SERVE UP

- Warm the crepes up for a few minutes in a pre-heated oven at 180°C
- Spread the chocolate over the crêpes
- Fold the left side crepe a little and the other side more to find the right size for the fingers.
- Next roll the crepes lengthways
- Enjoy !

FOR A REAL TREAT, YOU CAN ALSO ADD SOME CRUSHED GAVOTTE CREPES BEFORE ROLLING INTO LENGTHS



CREPE DESSERT TIRAMISU STYLE



PREPARE THE TIRAMISU CREAM

- Separate 4 eggs
- Whisk the yolks with 125g sugar, 500g mascarpone et 1 tbsp liquid vanilla
- Beat the whites until stiff and gently incorporate them into the mixture

TO SERVE UP

- Line a dish with cling film
- Put a crepe at the bottom of the dish, add a spoonful of Tiramisu mixture and lightly sprinkle with unsweetened cocoa
- Continue repeating this gesture until there are no more crepes or Tiramisu cream left
- Close the cling film over the top and put in the fridge for at least 1 hour
- Remove from the dish and sprinkle lots of unsweetened cocoa on the top



BLACKCHERRY CREPES



PREPARE THE SYRUP

- In a saucepan, mix 250g sugar 2 sprigs of tarragon, 125 ml water and some black cherries
- Heat up and simmer for 10 minutes, remove from heat
- Add the juice of 1 lemon and mix
- Leave to one side.

PREPARE THE FRUIT

- Pit 375 ml black cherries and cut in half
- Pit 375 ml apricots and cut in strips

PREPARE THE MIXTURE

- Mix 250 ml Mascarpone with 250 ml ricotta.
- Add 15 ml sugar, 15 ml lemon juice and add a pinch of salt.
- Mix thoroughly and leave to one side.

TO SERVE UP

- Heat up the crepes
- Put some of the fruit and mixture in the middle of each crepe.
- Fold the crepes
- Put the crepes on a plate
- Add the rest of the fruit
- Pour the syrup over the top
- Serve up straight away



CREPES WITH BUTTER HONEY AND LEMON



PREPARE THE SYRUP

- Heat 60g honey in a saucepan with 5cl lemon juice

TO SERVE UP

- Melt some salted butter in a frying pan
- Add the crepe and heat through
- Fold in half and put on a plate
- Add 2-3 tablespoons syrup
- For a real treat, add some lemon zest and use some thyme infused honey !



CHOCOLATE AND ALMOND CREPES



PREPARE THE CHOCOLATE SAUCE

- Melt 150g chocolate in a bain-marie
- Add 10 cl warm milk
- Mix and keep warm

PREPARE THE ALMONDS

- Put some flaked almonds into a non-stick pan
- Heat up and stir continuously
- The almonds should be toasted

TO SERVE UP

- Warm the crepes
- Fold them and garnish with the chocolate sauce
- Sprinkle some toasted almonds over the top
- For a real treat, serve with a scoop of vanilla icecream and some chocolate flakes



CREPES WITH SALTED CARAMEL



TO COOK THE CREPES

- Melt some salted butter to a light brown colour and put to one side
- Apply this melted butter over the crepe
- Put the crepe in a cupcake baking tray (or in a bowl to create a tulip shape with the crepe)
- Cook in the oven for about 15-20 minutes at 150 °C
- Remove from oven and leave to cool
- Remove from tin and leave standing

PREPARE THE SALTED CARAMEL

- Heat some sugar with a few drops of water and cook slowly until a caramel sauce forms
- Add some salted butter into the caramel, then some double cream
- Cook altogether to obtain a smooth sauce. Add enough cream to obtain a smooth texture

TO SERVE UP

- Fill the tulip shaped crepes with fresh fruit (ie. : mixture of strawberries and raspberries)
- Garnish generously with the salted caramel sauce
- For a real treat, sprinkle some crushed nougat over the top



PUFFED CREPES WITH LIME FILLING



PREPARE THE RASPBERRY SAUCE

- Mix 500g raspberries with 50g icing sugar and the juice of 1 lemon
- Mix altogether
- Pour through a fine sieve
- Store in the fridge

PREPARE LIME SOUFFLE FILLING

- Separate 4 eggs + 2 egg yolks
- Put the 6 egg whites in a big mixing bowl
- In a separate bowl, mix 65g sugar with 14g flour and 14g cornflour
- Pour the dry mixture into 14 cl milk
- Bring to the boil and mix with a whisk and cook until this thickens
- Add the lime juice (5 cl)

- Bring to the boil again
- Add the 4 egg yolks, 1 by 1 mixing thoroughly
- Remove from heat and add 20g butter cut in small pieces
- Beat the 6 egg whites, then add 1 tablespoon sugar
- Whisk continuously until a meringue texture appears
- Add the zest of a lime to the cooked souffle mixture
- Finally, add the stiff egg whites delicately with a spatula

TO SERVE UP

- Preheat the oven to 180°C
- In a buttered dish, put the crepes in 1 by 1, fill them with the souffle mixture and fold them in half
- With a spatula smooth the outside of the filled crepes
- Cook in the oven for about 12 minutes
- Sprinkle icing sugar over the top
- Put the filled crepes on plates
- Decorate the top with raspberry sauce



PANCAKE “TARTE TATIN” STYLE



PREPARE THE APPLE

- Peel and core the apples and cut them into quarters

PREPARE THE CARAMEL

- Heat up 100g sugar with a few drops of water and cook on a low heat until a caramel sauce forms
- Pour into ramequins with the same diameter as the pancakes and leave to set

PREPARE THE WHIPPED CREAM

- Mix 100g soft white cheese with 50g icing sugar. Add the contents of a vanilla pod (cut in half and scraped inside), then add 20cl full fat double cream
- Put all the ingredients into a Siphon, add the gaz and store in the fridge face up

TO SERVE UP

- Arrange the apple quarters evenly in a dish, add 40g butter cut into small cubes
- Cover with baking paper
- Cook at 220°C for approximately 20 minutes
- Remove the baking paper, add the pancakes and finish cooking for another 5 minutes
- Leave to stand
- Turn over and serve up warm with whipped cream



CREPE CAKE SLICES



PREPARE THE FILLING

- Mix some apple puree with cinnamon and mascarpone
- If necessary add some Agave syrup to sweeten

TO SERVE UP

- Cover a cake dish with crepes, so that they are overlapping and over the sides of the dish.
- Fill the bottom with cream, then a layer of tangerine jam, then another layer of cream
- Repeat this operation until the dish is full
- Fold back the last layer so that the crepes overlap the sides and then fold over to close together
- Put film over the dish and leave to rest overnight in the fridge. You could add a wooden board on top of the dish to help press down.
- Remove film, then the cake from the dish and cut in slices
- For an extra treat, you can serve up with a salted caramel sauce, some tangerine slices and sprinkle with some crushed grilled hazelnuts



by

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