

Fondesse®

CATALOGUE



Pastry
INEXHAUSTIBLE SOURCE
of Happiness

BY DINT OF WORK AND PASSION,

Millbäker acquired the know-how to offer you the best of pastry.

We have extended our pastry range to help you to meet the more and more demanding consumers expectations.

Our ambition is to provide you daily satisfaction with tasty and qualitative products.

SUMMARY

3 - 6



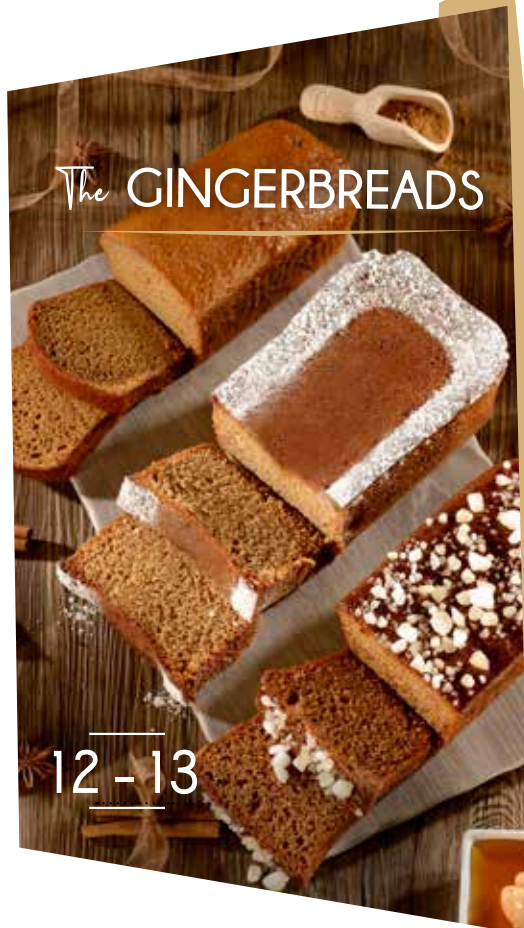
7 - 9



10 - 11



The **GINGERBREADS**



The **AMERICAN RANGE**

14 - 15



The choice OF A GOOD dessert



The CAKES

The CAKES



- ▶ Enjoy the softness and sweetness of the Fondesse cakes range.

A set of gourmet products, developed to meet the expectations of young and old alike.

Plain CAKE

EASY
and
UNMISSABLE

Free your imagination !



Use chocolate drops,
dry fruits, caramel
chunks, candied fruits...





Caramel CAKE

Irresistible with Isigny cream caramel bits in a soft and melty crumb.



Lemon CAKE

Trully delicious with lemon bits. To eat without moderation !



Blueberry CAKE

Gourmet

A melty cake that enhance the nice taste of blueberries.

gourmet



Red Fruits CAKE

Tasty

Fruity and tasty, with bits of blackcurrants, blackberries, strawberries and raspberries.

The Savoury CAKE

The Olives CAKE



Preparation to make savoury cakes, to customize according to your will.
Find inspiration on this page !

PERFECTLY SUITS
YOUR PRE-DINNER
MOMENTS



The CLASSICAL Ham and Cheese



The PROVENÇAL Garrimande




Green pepper | Tomato flakes
Dry herbs | Red pepper

The SPICY Kipik



Sesame | Chilli pepper | Dry tomatoes



There is
AN ART
to Savour

The MUST HAVE
Pastries

Spéculoos



Find back

the authentic biscuit with cinnamon taste.

Sablé breton



A tasty preparation

to make the delicious French shortbread biscuits !

Madeleine



Soft madeleines with an amazing vanilla taste.

So French

Financier



DISCOVER THESE FRENCHY
almond tasting cakes

Plain Muffin

Chocolate drops Muffin



MAKE SO GREAT Muffins

Perfect for the young and
the not so young !



Crêpe Sarrasin

Buckwheat crepes, coming straight from Brittany, to make savoury and tasty galettes.



Wheat Crêpe

Simple and easy to use

Realize wonderful and authentic French crepes with the Fondesse mix crêpes. Sweet or savoury, it's time to try it !

Pancake

An
AMERICAN
Classic



Perfect to make you travel accross America during your breakfast, even better with maple syrup !

Cookie with chocolate chips



A preparation to make delicious biscuits,
crunchy and melty,
with dark chocolate chips
and vanilia hint

Taste of PARADISE



Pastry BASES



Macaron

With this preparation, easily realise macaron biscuits, with a nice almond taste

CUSTOMISE WITH VARIOUS COLORS AND TASTES !



Genoise

The iconic sponge cake

With vanilla or chocolate, rolled or in layers, you have so many options !



You CAKE

Preparation to make soft and fresh cakes. Perfect for pound cakes.

To be tried...



Custard

Simple and quick to use with heating. Its handling, texture and vanilla taste make it a must.



Pâte jaune

In marble style or as a pound cake, ideal to make soft and melty cakes !

A top-down view of various ginger breads and slices arranged on a rustic wooden surface. In the center, a rectangular loaf is dusted with white powder and has a square patch of brown powder on top. To its right, another loaf is partially sliced, with two slices placed next to it. In the foreground, a loaf is topped with a dark glaze and white crystalline sprinkles. Several individual slices of ginger bread are scattered around. The background is decorated with cinnamon sticks, star anise, and a small wooden spoon containing brown powder. A small white dish with honey and a wooden honey dipper is in the bottom left corner.

Ginger BREADS

1 slice, 2 slices,
3 slices ...

► To meet the expectations of gingerbread lovers, discover our range of three gingerbreads with different characters and high in flavor !

PAIN D'ÉPICIER

Delicious savours of cinnamon and star anise in a firm texture, Pain d'Épicier brings you back to childhood.

*Traditional and
easy to use*



PAIN D'ÉPICES *Gourmand*

Indulge yourself ...

Easy to use, this preparation allows you to make a gourmet gingerbread that will delight everyone thanks to its sweet flavor and a very melting texture. On top of that, you can keep it for a very long time.



PAIN D'ÉPICES *Moelleux*

An amazing flavor

of cinnamon, in a great classical cake with honey and an incomparable soft crumb.



Love of Good Food



Cookie



Authentic cookies, with a melty heart and caramelised edges.

Feel free to customise it !



Chocolate Cookie

Tasty cookies, with a dark color and a rich chocolate taste.

American style cookies



Muffin & cake NATURE

Enjoy all the softness and freshness of an authentic American muffin.

A bit of imagination
with chocolate drops, candied fruits, fresh fruits, it's up to you !

Brownie

All the character of the American Brownie, rich in cocoa. Such an exceptional product!



Add pecan nuts or walnuts
for even more taste



CHOCOLATE Muffin & cake

A must have in pastry

Quick and easy to use, make muffins with a nice texture and a delicious chocolate taste.



CONTACT

**MILLBÄKER**

Z.I. La Fonderie
10700 TORCY LE PETIT



www.millbaker.com

**TÉLÉPHONE :**

+33 (0)3 25 37 79 37

FAX :

+33 (0)3 25 37 56 61



ingredient@millbaker.com

SIRET 482 156 320 RCS 00038 Troyes