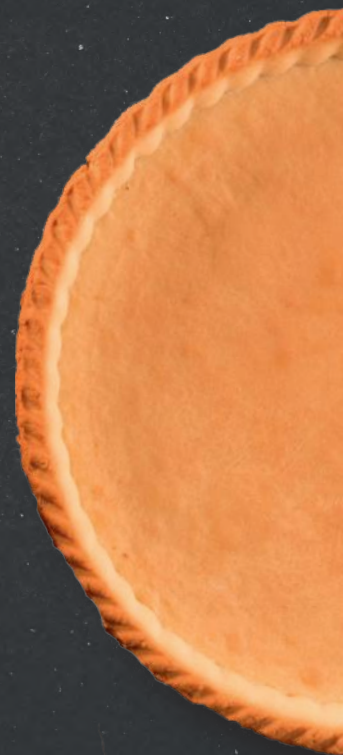




FOOD SERVICE CATALOGUE

2023 - 2024

Bakery specialties from France

Frozen and ambient collection of cakes, biscuits and pastry bases.

FRENCH ICONIC BAKERY SPECIALTIES

Made by your solution-driven partner for a unique experience of fresh baking.



Since 1905 St Michel's family has been perfecting recipes and is now adapting our more than 100-year-old recipes to professionals.

n°1
of cakes
in France

more than
100
year-old
recipes

8
factories
in France

1250
french
farms
supported

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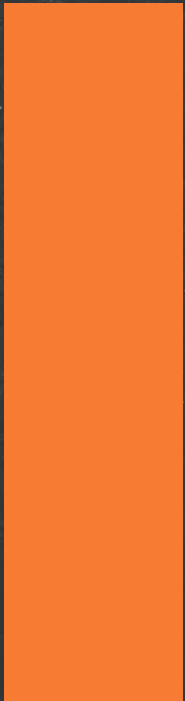
A STORY OF BAKING

MADELEINE

Born in the 18th century, the famous Madeleine owes her name to the young maid who prepared these delicious cakes for Stanislas the King of Lorraine in 1755 in Commercy (France).

Since 1986, St Michel has preserved the classic madeleine tradition, still baking all our madeleines in the birth place of Commercy.

THE **MADELEINE**
SINCE **1755**
IN **COMMERCE**





A STORY OF BAKING

Once upon a time in 1905, Joseph Grellier, pastry chef at Saint-Michel-Chef-Chef (along the Brittany coast of France) had a secret recipe. In his wood-fired oven he baked some round, golden biscuits and stamped them with his seal. He called them "Galettes St Michel" and treated the local villagers with them.

The Galettes became so popular, that one fine morning, in July, his wife, Constance, had the idea of setting off in her cart to offer these biscuits to the fine ladies of Paris who came to bathe in the sea at the beaches along the coast. She was successful beyond her wildest dreams.

GALETTES

THE **GALETTE**

SINCE **1905**

IN **SAINT-MICHEL-CHEF-CHEF**

A STORY OF BAKING

CHOUX PASTRY

Jean Ducourtieux, son of pastry chefs from Nontron in the Dordogne, founded his own pastry shop with his wife in 1952 in Piégut. A few years later, at a woman of his village's request, he baked ready to fill choux. This was the beginning of a products range recognized for their outstanding technical qualities.

Still made in the Dordogne at Champagnac de Belair, our range of ready-to-fill products is available in ambient and frozen versions, to save you precious time and guarantee you a professional quality, with regular and easy-to-use products.

CHOUX PASTRY
SINCE 1955
IN CHAMPAGNAC
DE BELAIR







A word from the President

We are very proud and excited to introduce you St Michel's new collection, which is full of our latest innovations.

As a family bakery upheld by experienced pastry chefs, we draw on all our own experiences when working with other catering professionals. Our products are made predominantly from French ingredients, making them perfect additions to the diverse foodservice range for hotels, restaurants, bakeries, coffee shops, caterers, and vending machines.

Our mission is to provide you with the best French ingredients, our products and services to make every moment a mouthwatering success.

**Bruno
Rousseau**

Managing Director

Our Range

DEDICATED TO PROFESSIONALS

The St Michel range for professionals, which has been developed for restaurant, hotel, catering and bakery professionals, offers **many different solutions** and options based on our **biscuit** and **pastry expertise** and **know-how**.

Our product range, supported by the well known and trusted St Michel brand, is suited to the **needs** and **requirements** of **chefs across the globe**. Our ambition is to become your **preferred partner** for the confection and creation of desserts and surprising delicious snacks.

With our **large selection of products** you can **reveal your creativity** at breakfast time, in your desserts and treats. Team them up with coffee, lunch or to take away, every opportunity for a sweet treat is covered.



**Our chefs will be happy
to assist you to create delights and
creations made with our products**



LEGEND

PRODUCT TYPES

AMBIENT



Store at
15-25° C / 59-77°F

FROZEN



Store at
-18° C / 64,4°F

HANDLING TIPS

TO BE BAKED
IN THE OVEN



Reheat at
190° C / 375°F

TO BE THAWED
SLOWLY



X hours

For Every Moment



SNACK



BREAKFAST



RECEPTION



MAIN



TEA TIME



APERITIF



COFFEE TIME



DESSERT

HEAT & Serve

COLLECTION



4 STEPS

Delicately **CARAMELIZED** and **GOLDEN-BROWN** look given by the **FEW MINUTES HEATING** in the oven.

Authentic & trending **FRENCH BAKE-OFF PASTRIES**. With a **QUICK AND EASY RE-HEAT** process it let you offer **FRESHLY BAKED** products on the demand and avoid waste. **ADAPTABLE** to chefs time, know-how, culture and wishes. **A CONSISTENT QUALITY** product to re-heat, decorate, garnish or re-invent. **EXPRESS YOUR OWN BAKING STYLE!**



1

Put the frozen products directly on the rack or pan.



2

Put the rack or pan in the pre-heated oven: 190°C / 375°F.



3

Take out after a few minutes.



**Leave
to Cool**

4

Leave to cool before serving.



FILLED MADELEINES



56 g

Ideal for delicious breaks or snacks.

favorite
of the
collection!

INTENSE CHOCOLATE FILLED MADELEINES

041985 • 56g x 64*



6 MIN

This fabulous, **intensely chocolate** madeleine is filled with a **chocolate spread** with a hint of **hazelnut** (19%) and sprinkled with chocolate chips inside, a delicious lava cake.

CHOCOLATE HAZELNUT FILLED MADELEINES

041688 • 56g x 64*



6 MIN

Rich and buttery madeleine filled with **creamy chocolate hazelnut spread** (19%). The outside is crispy while the inside gives way to melted chocolate.



STRAWBERRY JAM FILLED MADELEINES

041895 • 56g x 64*



6 MIN

Crispy on the outside, fruity on the inside. It's an explosion of **fruity strawberry jam** (19%) encased in a rich butter cake.

*around



MADELEINES

At breakfast time or afternoon break, eat-in or take away.

ALL BUTTER MADELEINES

041575 • 45g x 70*

Original Commercy recipe, this madeleine is the right balance between eggs and butter. Try the experience of the madeleine freshly baked: **caramelized on the outside and moist inside.**



CRÈME BRÛLÉE MADELEINES



041750 • 45g x 70*



A touch of butter and **whipped cream** to re-invent the **crème brûlée** experience, topped with **crispy delicate sugar** and delicately flavoured with **natural vanilla**.

*around







MADELEINES

At breakfast time or afternoon break, eat-in or take away.

LEMON MADELEINES

042215 • 45g x 70*

This soft madeleine is delicately **lemon flavoured** thanks to the **subtle mix** of **real lemon juice (4.3%)** and **natural flavours** that will delight your mouth.



6 MIN



MADELEINES WITH CITRUS FRUIT

041605 • 45g x 70*

Madeleines with delicate **citrus flavors**, a **blend of orange** and **candied mandarin** enhanced by a **touch of honey**.



6 MIN



MARBLED MADELEINES WITH CHOCOLATE CHIPS

041751 • 45g x 70*

Tasty marble madeleine with a **crispy chocolate** top and a **vanilla bottom** studded with delicious **chocolate chips** that melt in the mouth.



6 MIN

*around

PETITES MADELEINES



To pair with your coffee or show off your dessert.

PETITES CANDIED CITRUS MADELEINES

042378 18g x 140*

A well-balanced **citrus flavor** with **candied orange peel** (5%) and candied tangerine preparation. Enhanced with a **touch of honey**.



4.30 MIN



PETITES ALL BUTTER MADELEINES

041594 • 18g x 140*



4.30 MIN

Original Commercy recipe, this little madeleine is the right balance **between eggs and butter**. Try the experience of a freshly baked madeleine.



NEW

PETITES CHOCOLATE CHIPS MADELEINE

042378 • 18g x 140*



4.30 MIN

This tasty little madeleine is an ideal alternative to mini pastries. Crunchy or melting after reheating in the oven, its generous **dark chocolate chips** bring all its tasty side.



PETITES CHOCOLATE MADELEINES

041277 • 18g x 140*



3.30 MIN

This little madeleine with an intense **chocolate taste** and **chocolate chips** that melt slightly after baking, giving you a sensation pleasure.



PETITES CRÈME BRÛLÉE MADELEINES

041547 • 18g x 140*

A delicious little madeleine topped with a delicate **sugar candy that caramelizes** when reheated. Paired with a subtle hint of vanilla and a touch of **butter** and **whipped cream**.



4.30 MIN

*around







SAVOURY BITES

Innovative savoury snacks, ideal to serve with an aperitif, or show off your starter and main meal.

OLIVE & HERBES DE PROVENCE



3 MIN

or



1-1h30

041760 • 13g x 100*

A little bite with Mediterranean flavours, where the sun joins you at table with the **tasty flavour of black olives** highlighted by a sprinkle of herbs de Provence.



PESTO & PARMESAN

041759 • 13g x 100*

A little bite with flavours inspired by Italy and the **delicious taste of pesto**. The perfect balance between fresh basil and crispy parmesan.



3 MIN

or



1-1h30

CURRY & COCO



3 MIN

or



1-1h30

042043 • 13g x 100*

This little bite is an invitation to travel with its mix of **sweet and savoury flavours**. Enjoy the complex and exotic blend of an **Indian curry**: light spices combined with the fruitiness of pineapple and coconut.



CHEDDAR & EMMENTAL

042134 • 13g x 100*

This little bite will delight all cheese lovers. You will enjoy the savoury taste of authentic melted **cheddar cheese** and enhanced by the crispness of the **emmental cheese**. Its texture is soft and airy brought by **eggs**.



3 MIN

or



1-1h30

*around



PETITS FRENCH CAKES

Ideal for serving as a dessert
or with a coffee.



ALL BUTTER & ALMOND FINANCIERS



042175 • 60g x 70*



4 MIN

or



2-3h

Treat yourself by the real authentic recipe of the financier. Its **light texture** brought by **egg whites** (22%), enriched with almond powder (13%) and butter (18%).

NEW

FRENCH APPLE CAKE



042338 • 60g x 70* without topping

042406 • 60g x 70* with topping



4 MIN

or



2-3h

This small generous French-style cake is inspired by the Normandy tart. Its unique recipe imagined by our chefs is composed of juicy and crunchy pieces of Granny Smith apple (22%), enhanced by a touch of cream for even more deliciousness.

AVAILABLE

with **CRUMBLE**
TOPPING
SPÉCULOOS
version
042406



*around



THAW & Serve

COLLECTION



3
STEPS

QUICK & EASY

For every delicious breakfast buffet, fresh desserts or snacks.

FROZEN CAKES & PASTRIES to **DEFROST** and serve for a **FRESH** breakfast, dessert, or snack. Add your own touch with a little **DECORATION** if you wish to. **COMPLETE YOUR OFFER WITH FRESH PRODUCTS!**



1

Take the product out of the freezer.



2

Let the product defrost for a few hours.



3

After thawing, take out the plastic wrapper and serve.



LOAF CAKES

Ideal for breakfast buffet.

BUTTER LOAF CAKES

042016 • 575g x 8

Rich butter cakes that are **soft, moist** and **delicious**. Slice and share or toast pieces and spread with honey or jam.



12 MIN

or



8h



CHOCOLATE MARBLE CAKES

042017 • 575g x 8

Buttery vanilla cake swirled with **rich chocolate** cake in a moist and soft cake. Top with fresh whipped cream and share with friends and family.



12 MIN

or



8h





ON-THE-GO MADELEINES

An ideal format for a snacking consumption

PURE BUTTER MADELEINES

770756 25g x 2

Two **melting** and moist madeleines **rich in butter** (23%), ideal for a snack with a hot drink.



1-2h

NEW



CHOCOLATE COATED PURE BUTTER MADELEINES

770755 25g x 2

Two **delightful** and soft madeleines topped coated with **dark chocolate** (20%) for even more deliciousness.



1-2h

NEW





COMMERCE MADELEINES

Have a unique experience of freshness with
our Pure Butter Madeleine.

AVAILABLE IN
2 formats:
- Bulk case
- Individually wrapped



PURE BUTTER MADELEINES



Bulk case: 042018 • 35g x 80*



Individually wrapped: 042061 • 35g x 70*



1-2h

A moist madeleine created with 22% of **butter** and a light texture due to 18% **eggs**. Perfect to pair with your coffee or tea.

*around





MINI PRODUCTS

Ideal to serve with a coffee, a tea or an ice cream.



BABY MADELEINES



041915 • 5g x 420*



An adorable little soft and melty madeleine with a delicious almond taste. Perfect to serve at coffee or tea time.

I-2h



x12

*around

FILL & Serve

COLLECTION



by Jean
Ducourtieux
— depuis 1955 —

3
STEPS

QUICK AND EASY TO PREPARE

AUTHENTIC FRENCH FROZEN PASTRY BASES to DEFROST, to simplify your kitchen process and organization. RELY on our KNOW-HOW and our GUARANTEE of CONSISTENT and TIME-SAVING products. OFFER THE BEST FROM YOUR CREATIVITY!



1

Put the frozen products on a rack.



2

Let the products thaw a few minutes before using.



3

The products are ready to be filled



SPONGE SHEETS

Perfect to use in a huge range of dessert.

PLAIN SPONGE SHEETS



799728 • 8mm • 400g x 14

910929 • 15mm • 750g x 8



041564 • 8mm • 400g x 7



15MIN



COCOA SPONGE SHEETS

799820 • 8mm • 400g x 14



041565 • 8mm • 400g x 7



15MIN

Made in France, with the best ingredients, **palm free, no colourings, no artificial flavourings;** our **sheets are very soft**, flexible and regular, **to use without soaking.**



SUCCÈS ALMOND SPONGE SHEETS



041469 • 8mm • 650g x 7



15MIN





PASTRY CRUSTS

An artisanal look, a simple recipe
and quality ingredients for indulgent, on-trend pastries.

PURE BUTTER TARTS



040971 • 200g x 12 Ø22cm

098033 • 240g x 12 Ø24cm

227031 • 310g x 12 Ø28cm



SMOOTH-SIDED PURE BUTTER SHORTCRUST TART BASES



047161 • 200g x 12 Ø22cm



FRENCH BUTTER SHORTBREADS

041288 • 42 g x 48 Ø9cm



FOR A COLD
GARNISH

3-4
MIN

FOR A HOT
GARNISH

20
MIN

PURE BUTTER SHORTCRUST TARTLETS

522035 • 24g x 144 Ø8,2cm

793037 • 41g x 96 Ø11 cm



FOR A COLD
GARNISH

3-4
MIN

FOR A HOT
GARNISH

20
MIN

Discover all pastry crusts references page 78-80



MINI TARTLETS

688700 • Savoury mini tartlets x 240 4,7g Ø4,9cm
 689009 • Sweet mini pure butter tartlets x 240 5,6g Ø4,9cm



COCKTAIL ASSORTMENT

150258 • Savoury cocktail assortment x 120 3,37g
 150257 • Sweet cocktail assortment x 120 3,85g



TARTLETS Ø10,5CM

150110 • Multi-solution baking special tartlet x 96 26g Ø10,5cm
 688904 • Savoury tartlets aluminium dish x 96 30g Ø10,5cm



TARTLETS Ø8CM

689203 • Savoury tartlet aluminium dish x 240 16g Ø8cm
 150042 • Multi-solution baking special tartlet x 240 15,5g Ø8cm



TARTLET BLISTER PACK



054861 • Savoury mini tartlets blister pack x 24 113g
 054851 • Pure butter tartlets x24 134g





PURE BUTTER CHOUX



910225 • Mini: 3,9g x 200 Ø43mm H33,5mm



030201 • Lunch: 5,2g x 120 Ø55mm H40mm

800529 • Medium: 15g x 120 Ø76mm H51,5mm

15MIN



PURE BUTTER CHOUX

519031 • Mini: 2,4g x 200 Ø43mm H33,5mm

752329 • Lunch: 5g x 120 Ø55mm H40mm

804032 • Medium: 10,4g x 120 Ø76mm H51,5mm

099036 • Large: 14,5g x 80 Ø84mm H56,5mm



CHOUX PASTRY



A real handmade look, a golden finish, a thin inner membrane for easy filling. A neutral dough to use for sweet or savoury recipes.

PURE BUTTER PARIS BREST

110036 • 13,2g x 80 Ø95mm H35mm



910429 • 20g x 80 Ø95mm H35mm



15MIN



PURE BUTTER PASTRY ECLAIRS



689407 • Mini: 2,3g x 240 L60mm H25mm
716127 • Medium: 10g x 140 L130mm H34,5mm
029391 • Large: 14,2g x 90 L160mm H40mm



800427 • Medium: • 14,5g x 140 L128mm H34mm
915424 • Large: 19,5g x 90 L160mm H40mm



15MIN

Discover all choux pastry references page 80



SAVARINS

A practical and time-saving product,
for a quick and easy preparation and serving.

PURE BUTTER SAVARINS



Mini (with case): 689305 • 3g x 240 Ø3,5cm H2cm

Medium: 709031 • 13g x 120 Ø6,6cm H3,5cm

Medium (with case): 042207 • 14g x 120 Ø6,6cm H3,5cm



CHAMPAGNE CORK SAVARINS



730037 • 16g x 120

Ø5,1cm H7,1cm



SOAKED AND COATED PURE BUTTER SAVARINS



15MIN

Medium (with case): 888125 • 80g x 120

Ø8,2cm H3,9cm

Savarins can be used in **many variations**. To decorate with cream, fruits, chocolate or to try a **savoury variation** by soaking the savarin in a fish or vegetable stock and adding a savoury topping.

Discover all Savarins references page 81

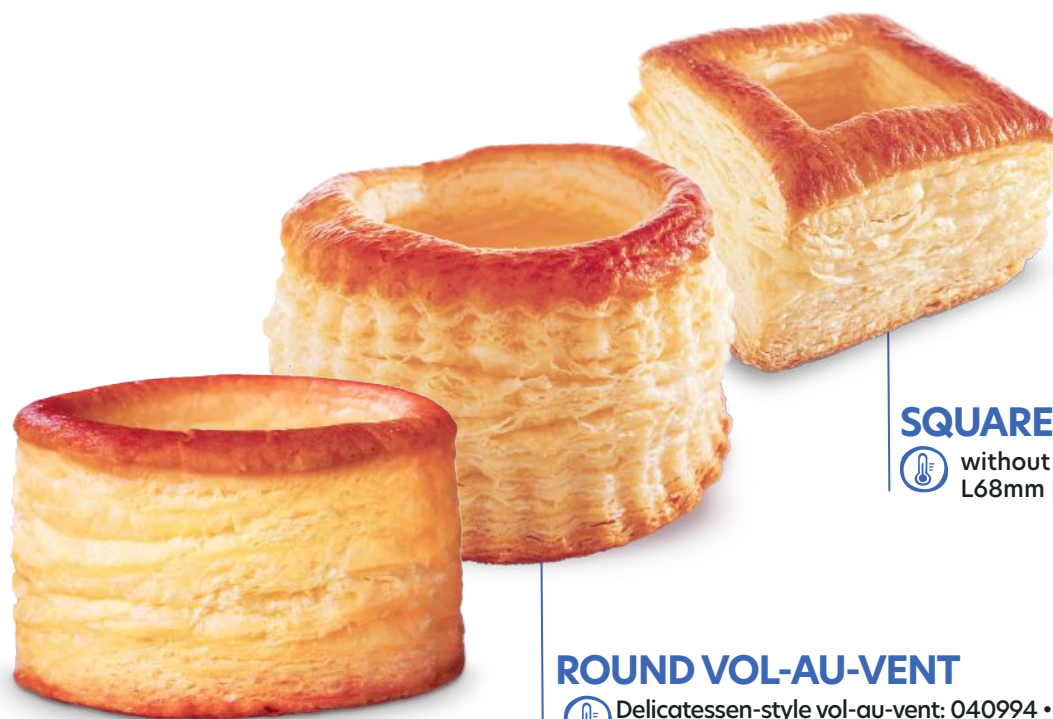




VOL-AU-VENT



**Perfect for savoury recipes with hot filling,
such as vegetable, béchamel sauce, cheese.**



SQUARE VOL-AU-VENT

 without lid: 040995 • 34g x 90
L68mm H46mm

ROUND VOL-AU-VENT

 Delicatessen-style vol-au-vent: 040994 • 38g x 72 Ø85mm H53,5mm
Pure butter delicatessen-style vol-au-vent: 040992 • 39g x 72
Ø85mm H45mm
Round vol-au-vent: 040996 • 27g x 90 Ø73mm H46mm

HOTEL-STYLE VOL-AU-VENT

 040993 • 38g x 72 Ø85mm H53,5mm

VOL-AU-VENT BLISTER PACK



Hotel-style vol-au-vent in blister pack x4:
041324 and x6: 041187
Pure butter delicatessen-style vol-au-vent
in blister pack x4: 041323



Discover all Vol-au-vent references page 82

SOFT LADYFINGERS



The lady finger biscuit is made in our biscuit factory in Nièvre region of France with selected ingredients from French origin: eggs, flour and sugar.



SOFT LADYFINGERS



041460 • 24 pouches x 5 soft ladyfinger
8,3g x 120 • L 105mm x l 37mm



x24





GALETTE CRUMBLES

Galette crumbs or how to make your desserts crispy.



GALETTE CRUMBLES



041553 • 300g x 6

Grab & GO

COLLECTION





INDIVIDUAL INDULGENCES

For every delicious snacks.

**TO PAIR OR HIGHLIGHT DESSERTS,
HOT COFFEE OR TEA.** Treat
your customers with emblematic
delicious products and a recognized
French brand. **DIFFERENTIATE
YOUR OFFER WITH ST MICHEL!**



COFFEE SIDE



OR



ON THE GO



S'Michel
BISCUITERIE FAMILIALE - 1908
Petite
Galette
pépites de
chocolat
Farine de blé français
PUR BEURRE
Ingrédients: 80% cacao minimum

COFFEE SIDES RANGES



3,5-5 g

Small treats in individual wrapping to enhance your coffee or tea offer.

LE PETIT BROWNIE

042145 • 5g x 350



ALL BUTTER PETITE GALETTE

Dispenser: 040959 • 3,5g x 200
040989 • 3,5g x 400

CHOCOLATE CHIPS PETITE GALETTE

Dispenser: 040960 • 3,5g x 200
040990 • 3,5g x 400



LA PETITE MADELEINE

041071 • 5g x 350



SPECULOOS PETITE GALETTE

042268 • 3,5g x 400

CARAMEL PETITE GALETTE

Dispenser: 041221 • 3,5g x 200
041218 • 3,5g x 400



ON THE GO

Convenient and tasty pocket-sized offers to enjoy alone or to share. Perfect for a breakfast on the go, to satisfy a little hunger, to boost your energy, or simply to treat yourself.

WHITE CHOCOLATE BROWNIES

041975 • 30g x 50



CHOCOLATE COATED FRENCH DOONUTS

041319 • 30g x 50



CHOCOLATE BROWNIES

041976 • 30g x 50



CHOCOLATE CHIP FRENCH DOONUTS

041792 • 30g x 50



COCONUTS COOKIES X 2

461300 • 12g x 200



CARAMEL GAULETTES X 2

041583 • 13g x 225



ALL BUTTER FRENCH GAULETTES X 2

577100 • 13g x 200



CHOCOLATE MARBLE FRENCH DOONUTS

041318 • 30g x 50



CHOCOLATE GAULETTES X 2

042102 • 20g x 165



PLAIN MADELEINE

 041036 • 25g x 100



ALL BUTTER GRANDES GAULETTES WITH SEA SALT X 3

 041009 • 50g x 108



MINI MADELEINES

 040853 • 85g x 18



CHOCOLATE CHIPS MINI MADELEINES

 041255 • 75g x 24

Suggested RECIPES





Lemon and raspberry swiss roll



Ingredients

- 1 plain sponge sheet 400g (Fill & Serve)
- 160g of Jean Ducourtieux Creme Patissiere
- 300ml of milk
- 100g of lemon puree
- 130g of raspberry jelly
- 3g of gelatine

Preparation

Whip the creme patissiere mix with milk and lemon puree. Soften the gelatine in cold water. Heat the jelly and mix with the gelatine. Prepare a PVC tube with acetate rolled inside the tube. Seal one end and pour the jelly inside. Leave to cool in freezer and when set remove from the tube.

Assembling

- Spread the cream on the sponge sheet.
- Cut the sheet lengthwise.
- Put the jelly on top of the sheet and roll it.
- Let it cool and cut it into servings.

Madeleines with Red Berries

Ingredients

For 10 people:

- 10 all butter madeleines 45g (Heat & Serve)
- 200g of cream muslin
- 500g of red berries
- Bamboo picks
- 1 lemon

Preparation

Lemon cream: Finely zest the lemon to scent the muslin. Pur the cream in a pastry bag fitted with a fluted tip.

Madeleine: Place the still frozen madeleine on a rack. Place in an oven preheated to 190°C. Remove after 6 min. Leave to cool for 20 min.

CHEF'S TIPS:

It is possible to treat the madeleine like a savarin by poaching it in a hot scented syrup before garnishing it.

Assembling

- Generously spread the cream muslim on a dessert plate.
- Sprinkle the madeleine with icing sugar and place on a dessert plate.
- Decorate with a mint leaf, red berries and fruit coulis. A scoop of ice cream can be an ideal accompaniment to this dessert.



Almond Madeleine

Ingredients

Almond cream:

- 230g of butter
- 275g of almond powder
- 275g of icing sugar
- 160g of eggs
- 40g of flour

Syrup:

- 1 litre of water
- 300g of sugar
- Flavouring: vanilla, rum, orange blossom

Preparation

Almond cream:

Make a softened butter with a mixer then add the sugar and almond powder, mix. Gradually add the eggs and at the end, add the flour and the flavouring.

Syrup:

Mix all ingredients in a saucepan. Heat the syrup to 80°C.



Assembling

- Soak the madeleine (Heat & Serve) in syrup like a baba rum.
- After cooling, pipe the almond cream.
- Place sugar grains on top.
- Bake in the oven at 190°C for 8 min.

Tiramisu Madeleines

Ingredients

Mascarpone cream:

- 250g of mascarpone
- 250g of whipped cream

Syrup:

- 1 litre of water
- 300g of sugar
- Flavouring: vanilla, rum, orange blossom

Preparation

Mascarpone cream:

Beat the whipped cream with a mixer and add the mascarpone at the end.

Syrup:

Mix all ingredients in a saucepan. Heat the syrup to 80°C.



Assembling

- Soak the madeleine (Heat & Serve) in syrup like a baba rum.
- Place the madeleine in a verine and pipe the mascarpone cream on top.
- Sprinkle with cocoa and decorate with madeleines cut into strips.

Summer melon tart

Ingredients

For 10 Shortbreads:

- 1kg of melon and watermelon balls
- 165ml of water
- 80g of Jean Ducourtieux Creme Pâtissière
- 25g of unsalted butter
- Desired amount of honey

Preparation

Whip the creme patissiere mix with water (flavoured with verbena if you wish).

Then mix in the freshly-melted butter.

Place in a pastry bag.



Assembling

- Use a pastry bag to place a little cream on the biscuit base then place the melon and watermelon balls harmoniously on top.
- Finishing touch: decorate with a few mint or verbena leaves.

Choux with whipped vanilla mascarpone and caramel

Ingredients

- 6 Pure butter lunch choux 5g (Fill & Serve)

Caramel:

- 100g of caster sugar
- 15cl of liquid cream (35% fat)
- 50g of semi-salted butter
- 1g of fleur de sel

Vanilla whipped cream:

- 100g of mascarpone
- 200g of cold whole cream
- 30g of sifted icing sugar
- 1 scraped Tahitian vanilla bean

Preparation

Salted Butter Caramel:

In a saucepan, pour in the caster sugar and melt it over medium heat. As soon as the caramel takes on an amber colour, turn off the heat immediately.

Pour in the warm cream. Add the semi-salted butter, cut into small cubes and mix. Replace the saucepan over low heat and whisk vigorously.

Leave to cool in the fridge.

Mascarpone and tahitian vanilla whipped cream:
Place the mascarpone in the bowl. Mix with a mixer and add the single cream, icing sugar and vanilla seeds. Whip slowly, gradually increasing the speed until the cream becomes frothy.



Assembling

- Cut off the choux cap. Add a little cream to the bottom.
- Pour caramel in the middle.
- Form a dome with the whipped cream, using a fluted piping tip.
- Decorate with the remaining caramel.

Red berries garden

Ingredients

For 10 people:

- 30 lady fingers 8.3g (Fill & Serve)
- 350g of cream muslin
- Desired quantity of Pistachio Paste
- Red berries

Preparation

Flavour the mousseline cream with pistachio paste and set it aside in a pastry bag.

Assembling

- Assemble the lady fingers by filling them with cream muslin.
- Place the red berries delicately on top of the trays.
- Keep in a cool place.



Cheesecake

Ingredients

- 200g of St Michel Galette Crumbles (Fill & Serve)
- 50g of melted butter
- 600g of cream cheese
- 1 lemon
- 3 eggs
- 25g of flour
- 100g of heavy cream
- 20cl of milk
- 150g of sugar

Preparation

Mix St Michel Galette Crumbles with the melted butter, spread at the bottom of a mould with removable sides, press, and place for 10 min in the oven at 180°C.

Beat the cream cheese for a few seconds, add the cream, beat, add the lemon zest, sugar, eggs one by one.



Assembling

- Pour the mixture over the St Michel Galette Crumbles base.
- Heat the oven to 210°C, bake the cheesecake for 10 min, then reduce the oven temperature to 90°C for 1 hour.
- Leave the cheesecake in the switched off oven for another hour, then after letting it cool down, place it in a cool place until the next day.

Fruit tart



Ingredients

- 1 pure butter tart Jean Durcourtieux 22cm (200g)
- 100g of Jean Ducourtieux Creme Patissiere
- 250g of milk
- 200g of fresh fruits

Preparation

Whip the creme patissiere mix with milk.
Perfume with the flavour of your choice:
orange blossom water, rum or pistachio paste.
Place in a pastry bag.

Assembling

- Use a pastry bag to put the cream on the tart then place fresh fruits on top.

Soft ladyfingers with chocolate

Ingredients

For 30 pieces:

- 230 soft ladyfingers 8.3g (Fill & Serve)
- 150g of dark chocolate
- 30g of grated coconut
- 200g of white chocolate
- 100g of chopped hazelnuts
- 150g of milk chocolate
- 50g of chopped pistachios

Preparation

Temper the different chocolates. Roast the chopped hazelnuts and mix them with the white chocolate.

Place the lady fingers on a rack and coat them with the chocolates as desired.

Sprinkle the dark chocolate-coated biscuits with coconut and the milk chocolate-coated biscuits with chopped pistachios.

Leave to set in the cold for 1 hour.



French fries

Style Madeleines



Ingredients

- All butter madeleine 45g (Heat & Serve)
- Strawberry whipped cream
- Vanilla whipped cream
- Pastry cream

Preparation

Cut the still frozen madeleine in the shape of chips.

Place the chips in the oven for 6 min at 190°C.

CHEF'S TIPS:

Ideal to accompany your coffee.

Assembling

- Arrange your fries in a cone.
- Arrange on a plate.
- Finish your decoration by placing a dot of strawberry whipped cream, vanilla whipped cream and pastry cream.



Madeleine façon pain perdu



Discover our recipe to use leftovers of baked madeleines that are not fresh from the oven anymore.

Ingredients

- All butter madeleine 45g (Heat & Serve)
- 500g of milk
- 250g of eggs
- Pastry cream

Preparation

Dip the madeleine in the mixture

Cook in a frying pan with oil on the sides.

Sprinkle with sugar.

Assembling

- Arrange on a plate. You can also add cinnamon.

Crispy poultry, cream and tomatoes

Ingredients

For 10 hotel-style vol-au-vent (Fill & Serve)

- 1kg of chicken breast
- 300g of light béchamel
- 100g of liquid cream
- 400g of mushrooms
- 200g of crushed tomatoes

Preparation

Season the chicken breasts and cook them, browning both sides.

Fry the mushrooms in a pan.

Mix and season the béchamel and the cream



Assembling

- Heat the vol-au-vent.
- Garnish with mushrooms and a spoon of crushed tomatoes.
- Top with chicken breast, cream sauce and chives.

Savoury bites

SUITABLE FOR EVERY MOMENT OF CONSUMPTION



Technical information AND LOGISTICS

ITEM		PRODUCT TYPE	HANDLING TIPS	ITEM CODE	EAN CODE
Chocolate hazelnut filled madeleines 56 g	MIX			041688	3178530416886
Strawberry jam filled madeleines 56 g	MIX			041895	3178530418958
Intense chocolate filled madeleines 56 g	MIX			041985	3178530419856
All butter madeleines 45 g	PB			041575	3178530415759
Crème brûlée madeleines 45 g	MIX			041750	3178530417500
Madeleines with citrus fruit 45 g	MIX			041605	3178530416053
Lemon Madeleines 45 g	MIX			042215	3178530422153
Marbled madeleines with chocolate chips 45 g	MIX			041751	3178530417517
Petites all butter madeleines 18 g	PB			041594	3178530415940
Petites chocolate madeleines 18 g	MIX			041277	31178530412772
Petites crème brûlée madeleines 18 g	MIX			041547	3178530415476
Petites candied citrus madeleines 18 g	MIX			041445	3178530414455
Petites chocolate chips madeleines 18 g	MIX			042378	3178530423785
Savoury bites olive & herbes de Provence 13 g	VO		1h-1h30  or 	041760	3178530417609
Savoury bites pesto & parmesan 13 g	VO		1h-1h30  or 	041759	3178530417593
Savoury bites curry & coconuts 13 g	VO		1h-1h30  or 	042043	3178530418040
Savoury bites cheddar & emmental 13 g	VO		1h-1h30  or 	042134	3178530421347
Financiers all butter & almond 60 g	PB		2h-3h  or 	042175	3178530421750
French apple Cake 60 g	MIX		2h-3h  or 	042338	3178530423389
French apple cake crumble speculoos 60 g	MIX		2h-3h  or 	042406	3178530424065

PB = Pure Butter / MIX = Mix Butter & Oil / VO = Vegetable Oils

Heat & SERVE

PRODUCT PER BOX* (*approximately)	BOX WEIGHT	FROZEN SHELF LIFE	BOX PER PALET 80*120 (Stackable)	BOX PER PALET 100*120 (Stackable)	REF PAGE
64	3 584 g	24 months	48	110	p.22
64	3 584 g	24 months	48	110	p.22
64	3 584 g	24 months	48	110	p.22
70	3 150 g	24 months	48	60	p.24
70	3 150 g	24 months	48	60	p.24
70	3 150 g	24 months	48	60	p.26
70	3 150 g	24 months	48	60	p.26
70	3 150 g	24 months	48	60	p.26
140	2 520 g	24 months	56	70	p.28
140	2 520 g	24 months	56	70	p.28
140	2 520 g	24 months	56	70	p.28
140	2 520 g	24 months	56	70	p.28
140	2 520 g	24 months	56	70	p.28
100	1 300 g	24 months	98	119	p.30
100	1 300 g	24 months	98	119	p.30
100	1 300 g	24 months	98	119	p.30
100	1 300 g	24 months	98	119	p.30
70	4 200 g	24 months	48	60	p.20
70	4 200 g	24 months	48	60	p.20
70	4 200 g	24 months	48	60	p.20

Technical information AND LOGISTICS

ITEM		PRODUCT TYPE	HANDLING TIPS	ITEM CODE	EAN CODE
Butter loaf cakes 575 g	PB		8h  or 	042016	3178530420166
Chocolate marble loaf cakes 575 g	MIX		8h  or 	042017	3178530420173
Plain madeleines 25 g x 2	PB		1h-2h 	770756	3178537707567
Coated madeleines 25 g x 2	PB		1h-2h 	770755	3178537707550
Pure butter madeleines in bulk case 35 g	PB		1h-2h 	042018	3178530420180
Pure butter madeleines individually wrapped 35 g	PB		1h-2h 	042061	3178530420616
Baby madeleines 5 g	VO		1h-2h 	041915	3178530419153

PB = Pure Butter / MIX = Mix Butter & Oil / VO = Vegetable Oils



Thaw & SERVE

PRODUCT PER BOX* (*approximately)	BOX WEIGHT	FROZEN SHELF LIFE	BOX PER PALET 80*120 (Stackable)	REF PAGE
8	4 600 g	24 months	48	p.34
8	4 600 g	24 months	48	p.34
24	1 200 g	24 months	72	p.35
24	1 200 g	24 months	72	p.35
80	2 800 g	24 months	48	p.36
70	2 450 g	24 months	48	p.36
420	2 100 g	24 months	48	p.37



Technical information AND LOGISTICS

ITEM		PRODUCT TYPE	HANDLING TIPS	ITEM CODE	EAN CODE
Plain sponge sheets 8mm 400 g	VO		-	799728	3048287997283
Plain sponge sheets 8mm 400 g	VO		-	049281	3017760492898
Plain sponge sheets 15mm 750 g	VO		-	910929	3048289109295
Plain sponge sheets 8mm 400 g	VO		15 MIN 	041564	3178530415643
Succès almond sponge sheet 8mm 650 g	VO		15 MIN 	041469	3178530414691
Cocoa sponge sheets 8mm 400 g	VO		-	799820	3048287998204
Cocoa sponge sheets 8mm 400 g	VO		15 MIN 	041565	3178530415650
Pure butter shortcrust tart base Ø18cm 142 g	PB		-	465037	3048284650372
Pure butter shortcrust tart base Ø22cm 200 g	PB		-	040971	3178530409710
Smooth-sided pure butter shortcrust tart base Ø22cm 200 g	PB		-	047161	3017760471695
Pure butter shortcrust tart base Ø24cm 240 g	PB		-	098033	3048280980336
Pure butter shortcrust tart base Ø28cm 310 g	PB		-	227031	3048282270398
Standard shortcrust tart base Ø28cm 310 g	VO		-	225034	3048282250338
Savoury mini tartlet Ø4,9cm 4,7 g	VO		-	688700	3048286887004
Savoury cocktail assortment 3,37 g	VO		-	150258	3607221502589
Sweet mini pure butter tartlets Ø4,9cm 5,6 g	PB		-	689009	3048286890097
Sweet cocktail assortment 3,85g	VO		-	150257	3607221502572
Savoury mini tartlets blister pack 113g x24	VO		-	054861	301770548694
Pure butter tartlets Ø4,9cm 5,6 g blister pack x24	PB		-	054851	3017760548595
Savoury tartlet aluminium dish Ø8cm 16 g	VO		-	689203	304828 892039
Multi-solution baking special tartlet Ø8cm 15,5 g	VO		-	150042	3607221500424
Multi-solution baking special tartlet Ø10,5cm 26 g	VO		-	150110	3607221501100
Savoury tartlet aluminium dish Ø10,5cm 30 g	VO		-	688904	3048286889046

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Fill & SERVE

PRODUCT PER BOX	BOX WEIGHT	SHELF LIFE	BOX PER PALET 80*120 (Stackable)	REF PAGE
14	5 600 g	4 months	24	p.40
6	2 400 g	4 months	32	p.40
8	6 000 g	7 months	24	p.40
7	2 800 g	24 months	32	p.40
7	4 550 g	24 months	32	p.40
14	5 600 g	4 months	24	p.40
7	2 800 g	24 months	32	p.40
12	1 704 g	12 months	60	p.42
12	2 400g	12 months	35	p.42
12	2 400g	12 months	35	p.42
12	2 400 g	12 months	35	p.42
12	3 720 g	12 months	30	p.42
12	3 720 g	12 months	20	p.42
240	1 128 g	12 months	84	p.42
120	1 620 g	12 months	42	p.42
240	1 344 g	12 months	84	p.42
120	1 848 g	12 months	42	p.42
18	2 034 g	12 months	32	p.42
18	2 420 g	12 months	32	p.42
144	2 304 g	12 months	40	p.42
144	2 232 g	12 months	40	p.42
96	2 496 g	12 months	32	p.42
96	2 880 g	12 months	32	p.42

Technical information AND LOGISTICS

ITEM		PRODUCT TYPE	HANDLING TIPS	ITEM CODE	EAN CODE
Standard shortcrust tartlet Ø8,2cm 24 g	VO		-	524031	3048285240312
Pure butter shortcrust tartlet Ø8,2cm 24 g	PB			522035	3048285220352
Standard shortcrust tartlet with case Ø8,2cm 24 g	VO		 or 	547030	3048285470306
Standard shortcrust tartlet Ø10,6cm 41 g	VO		-	772034	3048287720348
Pure butter shortcrust tartlet Ø10,6cm 41 g	PB		-	793037	3048287930372
Shortcrust tartlets 24 g Ø8,2cm	VO		-	522035	3048285220352
French butter shortbreads Ø9cm 42 g	PB		 or 	041288	3178530412888
Mini pastry éclairs 2,3 g Ø60cm	VO		-	689407	3048286894071
Medium standard pastry éclairs 9,5 g 130mm L	VO		-	716025	3048287160250
Medium pure butter pastry éclairs 10 g 130mm L	PB		-	716127	3048287161271
Large standard pastry éclairs 13,7 g 160mm L	VO		-	029381	3017760293891
Medium pure butter pastry éclairs 14,5 g 128mm L	PB		15MIN 	800427	3048288004270
Large pure butter pastry éclairs 14,2 g 160mm L	PB		-	029391	3017760293990
Large pure butter pastry éclairs large 19,5 g 160mm L	PB		15MIN 	915424	3048289154240
Mini pure butter St Honoré choux 3,9 g	PB		15MIN 	910225	3048289102258
Mini pure butter St Honoré choux 2,4 g	PB		-	519031	3048285190310
Pure butter lunch choux 5 g	VO		-	752329	3048287523291
Pure butter pastry choux 15 g	VO		15MIN 	800529	3048288005291
Medium pure butter choux 4,2g	PB		15MIN 	030201	3017760302098
Standard choux 10 g	VO		-	803039	3048288030392
Pure butter choux 10,4 g	PB		-	804032	3048288040322
Large pure butter choux 14,5 g	PB		-	099036	3048280990366
Pure butter gland 10,3 g	PB		-	841033	3048288410330
Pure butter Paris Brest 13,2 g	PB		-	110036	3048281100368
Pure butter Paris Brest 20 g	PB		15MIN 	910429	3048289104290

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Fill & SERVE

PRODUCT PER BOX	BOX WEIGHT	SHELF LIFE	BOX PER PALET 80*120 (Stackable)	REF PAGE
144	3 456 g	12 months	40	p.42
144	3 456 g	12 months	40	p.42
144	3 456 g	12 months	40	p.42
96	3 936 g	12 months	32	p.42
96	3 936 g	12 months	32	p.42
144	3 456 g	12 months	40	p.42
48	2 016 g	9 months	64	p.42
240	552 g	18 months	60	p.44
140	1 330 g	12 months	24	p.44
140	1 400 g	12months	24	p.44
90	1 233 g	12 months	24	p.44
140	2 030 g	24 months	40	p.44
80	1 278 g	12 months	24	p.44
90	1 755 g	24 months	40	p.44
200	780 g	24 months	96	p.44
200	552 g	12 months	60	p.44
120	600g	12 months	60	p.44
120	1 800 g	24 months	40	p.44
120	624 g	24 months	96	p.44
120	1 200 g	12 months	24	p.44
120	1 248 g	12 months	24	p.44
80	1 160 g	12 months	24	p.44
120	1 236 g	12 months	24	p.44
80	1 056 g	24 months	24	p.44
80	1 600 g	24 months	40	p.44

Technical information AND LOGISTICS

ITEM		PRODUCT TYPE	HANDLING TIPS	ITEM CODE	EAN CODE
Pure butter mini baba with case 3 g	PB		-	689305	3048286893050
Standard savarin 13 g	VO		-	709031	3017767090394
Pure butter savarin 14 g	PB		-	725037	3017767250392
Standard savarin with case 13 g	VO		-	726032	3017767260391
Pure butter savarin with case 14 g	PB		-	042207	3178530422078
Standard savarin bouchon 15 g	VO		-	729031	3017767290398
Pure butter savarin bouchon 16 g	PB		-	730037	3017767300394
Soaked and coated savarins 80 g	VO		15MIN 	888125	3048288881253
Large pure butter savarin 95 g	PB		-	740033	3048287400332
Round vol-au-vent Ø7,3cm 27 g	VO		-	040996	3178530409963
Square vol-au-vent without lid 34 g	VO		-	040995	3178530409956
Hotel-style vol-au-vent Ø 8,5cm 38 g	VO		-	040993	3178530409932
Delicatessen-style vol-au-vent Ø8,5cm 38 g	VO		-	040994	3178530409949
Pure butter delicatessen-style vol-au-vent Ø8,5cm 39 g	PB		-	040992	3178530409925
Hotel-style butter vol-au-vent blister pack x4 152 g	VO		-	041324	3178530413243
Hotel-style butter vol-au-vent blister pack x6 228 g	VO		-	041187	3178530411874
Delicatessen-style butter vol-au-vent blister pack x4 156 g	PB		-	041323	3178530413236
Soft ladyfingers 8,3 g			-	041460	3178530414608
Galettes crumbles pouch 300 g	PB		-	041553	3178530415537

PB = Pure Butter / MIX = Mix Butter & Oils / VO = Vegetable Oils

Fill & SERVE

PRODUCT PER BOX	BOX WEIGHT	SHELF LIFE	BOX PER PALET 80*120 (Stackable)	REF PAGE
240	720 g	12 month	60	p.46
120	1 560 g	12 month	24	p.46
120	1 680 g	12 month	24	p.46
120	1 560 g	12 month	24	p.46
120	1 680 g	12 month	24	p.46
120	1 800 g	12 month	24	p.46
120	1 920 g	12 month	24	p.46
120	9 600 g	24 months	16	p.46
6	570 g	12 months	85	p.46
90	2 430 g	12 months	32	p.48
90	3 060 g	12 months	24	p.48
72	2 736 g	12 months	24	p.48
72	2 736 g	12 months	24	p.48
72	2 808 g	12 months	24	p.48
30	4 560 g	12 months	12	p.48
20	4 560 g	12 months	12	p.48
30	4 680 g	12 months	12	p.48
120	1 000 g	12 months	50	p.50
6	1 800 g	9 months	132	p.51

Technical information AND LOGISTICS

ITEM	PRODUCT TYPE		ITEM CODE	EAN CODE
All butter petite galette 3,5 g - dispenser	PB		040959	3178530409598
All butter petite galette 3,5 g	PB		040989	3178530 409895
Chocolate chips petite galette 3,5 g - dispenser	PB		040960	3178530409604
Chocolate chips petite galette 3,5 g	PB		040990	3178530409901
Caramel petite galette 3,5 g - dispenser	PB		041221	3178530412185
Caramel petite galette 3,5 g	PB		041218	3178530412215
Speculoos petite galette 3,5 g	VO		042268	3178530422689
Petite madeleine 5 g	VO		041071	3178530410716
Petit brownie 5 g	VO		042145	3178530421453
Chocolate brownies 30 g	VO		041976	3178530419764
White chocolate brownies 30 g	VO		041975	3178530419757
Chocolate chips french doonuts 30 g	VO		041792	3178530417920
Marbled french doonuts 30 g	VO		041318	3178530413182
Coated french doonuts 30 g	VO		041319	3178530411399
All butter french galettes x 2 - 13 g	PB		577100	3023470001107
Coconuts cookies x 2 - 12 g	VO		461300	3023470010055
Caramel galettes x 2 - 13 g	VO		041583	3178530 415834
Chocolate galettes x2 - 20 g	VO		042102	3178530421026
All butter grandes galettes with sea salt x 3 - 50 g	PB		041009	3178530410099
Plain madeleine 25 g	VO		041036	3178530410365
Mini madeleines 85 g	VO		040853	3178530408539
Chocolate chips mini madeleine 75 g	VO		041255	3178530412550

PB = Pure Butter / MIX = Mix Butter & Oils / VO = Vegetable Oils

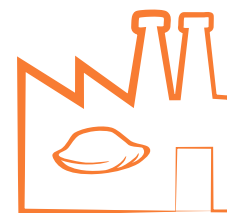
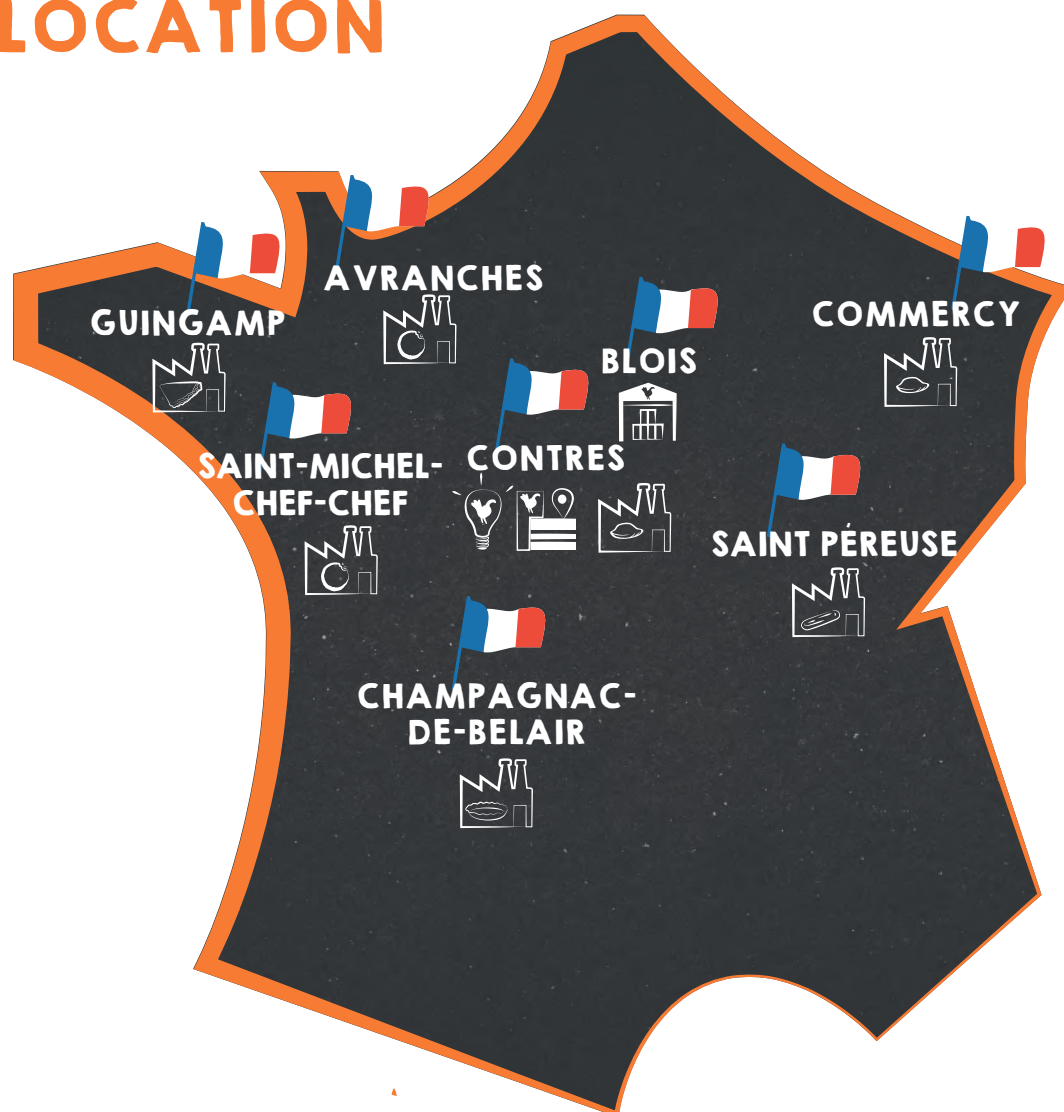
Grab & GO

PRODUCT PER BOX	BOX WEIGHT	SHELF LIFE	BOX PER PALET 80*120 (Stackable)	REF PAGE
200	700 g	14 months	24	p.56
400	1 400 g	14 months	80	p.56
200	700 g	14 months	24	p.56
400	1 400 g	14 months	80	p.56
200	700 g	14 months	24	p.56
400	1 400 g	14 months	80	p.56
400	1 400 g	14 months	80	p.56
350	1 750 g	4 months	98	p.56
350	1 750 g	6 months	48	p.56
50	1 500 g	9 months	72	p.58
50	1 500 g	9 months	72	p.58
50	1 500 g	9 months	72	p.58
50	1 500 g	9 months	72	p.58
50	1 500 g	9 months	72	p.58
200	2 600 g	12 months	48	p.58
200	2 400 g	12 months	48	p.58
225	2 920 g	12 months	48	p.58
165	3 072 g	12 months	48	p.58
108	5 400 g	12 months	48	p.59
100	2 500 g	12 months	48	p.59
18	1 530 g	9 months	48	p.59
24	1 350 g	9 months	48	p.59

our
Madeleines
SIZES scale 1/2



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