

OTHERS









READY TO BAKE

5001998 

APRICOT TWIST











NEW

 85 g	 17 cm
 2x35	 64
 30 min.	 12%
 200°C	 170°C for 17-19 min.

2204160 

CHOCOLATE TWIST











 120 g	 20 cm
 2x26	 56
 30 min.	 11.5%
 200°C	 170°C for 17-19 min.

5001999 

RASPBERRY TWIST



NEW

 85 g	 17 cm
 2x35	 64
 30 min.	 12%
 200°C	 170°C for 17-19 min.









NEW



DOUBLE CHOCOLATE TWIST

Twisted cocoa flavoured laminated yeast dough, filled with white chocolate infused custard and loaded with plenty of dark chocolate drops. Made with 11,5% butter (share of total recipe).

5002000 









 90 g	 16 cm
 3x24	 64
 30 min.	 11.5%
 200°C	 170°C for 17-19 min.











2204145 

PALMIER FRANGIPANE WITH BUTTER

	90 g		11 cm
	45		64
	30 min.		15%
	200°C		170°C for 17-19 min.

2204141 

FIGURE OF EIGHT

	100 g		13 cm
	60		56
	30 min.		
	200°C		170°C for 17-19 min.

