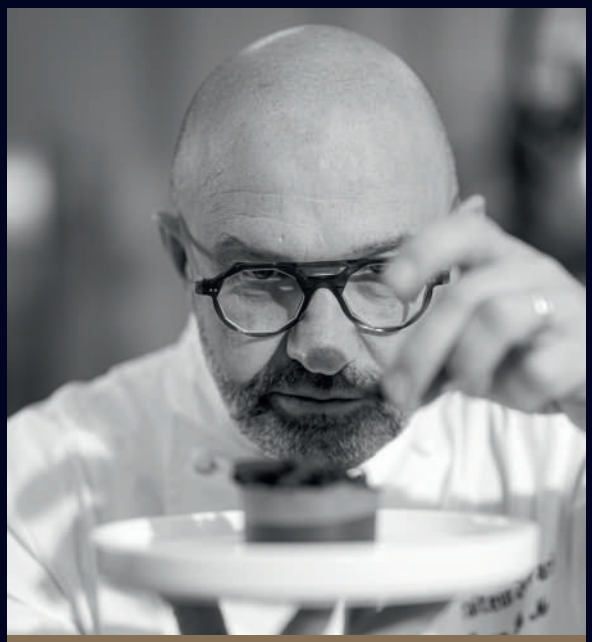
Traiteur de Paris

Made by Chefs for Chefs

2025 *Festive* SELECTION

The holiday season is a time for celebration, sharing, and magic.



Yann Le Moal
Executive Chef and Cofounder
Traiteur de Paris

For catering professionals, the end of the year is a key period during which every detail counts. Your guests are looking for **unique and memorable dining experiences**. And we understand the challenges.

In this brochure, each product is designed **to meet every requirement, while offering you the ease and flexibility** you need to make a success of your events.

As your trusted partner, and to support you during this season, **our Chefs offer you unique plating ideas that balance simplicity and originality** to elevate your festive menus.

Controlled portion cost

- ✓ **No loss** of raw materials
- ✓ Individuals portions so you can **defrost just the right amount**
- ✓ Optimised **foodservice packaging**

Time saving

- ✓ **Ready-to-serve** cocktails on elegant trays
- ✓ Overcomes **staff shortages**

Taste quality

- ✓ Recipes made with **noble, natural ingredients,** present in generous quantity

The need to personalise

- ✓ Desserts with **handcrafted finishes, customizable as needed** depending on your team's available time.
- ✓ Products designed to suit **various occasions** : starters, main courses, brunches ...

Our Chefs offer you a selection of products and recipes from our ranges of :

Savory cocktails

Side dishes

Individual desserts

Sweet petits fours

PREPARATION METHODS

- Leave to defrost in the refrigerator
- Reheat in microwave
- Reheat in professional oven
- Reheat in high-speed oven
  Oven at 250°C / C. = Convection / MW. = Microwave

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007396 • Gougeres

- Made with only **5 selected ingredients** (Comté PDO). Palm oil-free recipe.
- Premium offer with elaborate pieces with **aged French Comté Cheese**, and hand-finished.
- **Generous bite**: A two-bite-cocktail piece with a generous melting filling (over 14% of PDO Comté Cheese).

144 items (3 trays x 48 pcs)	≈0.43 oz	15.35 × 11.65 × 1.96 in

14 min 340°F in their tray	Enjoy while hot

Gougeres
the perfect appetizer for your charcuterie board

Serving suggestion

Starter

Presentation

1. Choose a wooden slate or a ceramic board large enough to give each element room to shine.
2. Place the cheese gougères
3. Add accompaniment: cheeses, charcuterie, olives, figs and dried fruits.
4. Garnish with fresh herbs like thyme or rosemary for aroma and elegance.

Chef's Note

« Bold flavor combinations with warm notes, perfectly suited for the festive season. »

005509 • Potato Gratin

- A recipe with 100% French Potatoes with a light and creamy taste
- **Short ingredient list** : just 6 ingredients (excluding garlic, salt and pepper seasoning),
- **Quality guaranteed for 2 days after defrosting, in the refrigerator.**
- **No artificial colors or flavors**
- **Suitable for vegetarian diet**

40 items (20 flowpacks of 2 pcs)	4.23 oz	10.58 lbs	2.75 × 1.38 in

20 min 355°F	2 min 45 sec 480°F C.10% - MW.90%

Potato Gratin
in a yellow wine sauce with morels and crayfish

Main course

Serving suggestion

Presentation

1. Reheat the Potato Gratin using one of the preparation methods listed above.
2. Using a circle, make a crown alternating morels, crayfish and spinach leaves.
3. Place the Gratin in the centre of the crown.
4. Pour the yellow wine sauce around the Gratin.

Chef's Tip

« To prepare the sauce, heat the yellow wine until it comes to a boil. Remove the saucepan from the heat, then add the cream followed by the butter in pieces. Finally, blend until smooth and creamy. »

→ **Flash or clic to watch the recipe video**

006739 • Potato Waffle

- **Potato waffle (41%),** french milk, whole eggs, French Emmental cheese and onions
- **Short ingredient list** : only 8 ingredients (excluding chive seasoning, salt, and pepper)
- Waffle shape allowing **for a variety of uses and variations**
- **Vegetarian recipe**

48 items	3.00 oz	9.00 lb	2.76×1.57 mm

20 min 355°F	2 min 15 sec 480°F C.30% - MW.80%

Potato Waffle
Perfect egg & avocado puree

Starter

Serving suggestion

Presentation

1. Reheat the waffle using one of the methods described above.
2. Place the waffle on a plate and add a spoonful of avocado purée.
3. Thinly slice half of a perfectly ripe avocado, arrange the slices over the purée, and sprinkle with chopped chives.
4. Finish by placing the perfect egg on top and season to taste.

Chef's Tip

« At the table, invite the guest to gently cut into the egg to reveal its delicate, runny center. »

Flash or clic to watch the recipe video

Potato Waffle

Beef fillet, mushrooms & caramelized onions

Main course

Serving suggestion

Presentation

1. Reheat the potato waffle using one of the preparation methods listed above.
2. Prepare and arrange the caramelized onions and mushrooms on one side of the plate.
3. Sear a beautiful piece of beef fillet, season it, then place it at the center of the plate.
4. Drizzle with a glossy meat jus, then place the waffle on top of the beef fillet.
5. Garnish with finely chopped herbs before serving.

Chef's Tip

« Let your meat rest at room temperature for 15 minutes before cooking to prevent temperature shock, which can toughen the flesh. »

→ **Flash or clic to watch the recipe video**

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007586 • Butternut Squash Souffle

- **Butternut squash in chunks and puree, Grana Padano cheese** and pumpkin seeds
- **Quick to prepare**: 1 min 40 sec in a high-speed oven

24 items (12 flowpacks of 2 pcs)	2.47 oz	3.70 lb	2.36× 1.57 in

15 min 355°F	1 min 40 sec 480°F C.20% - MW.80%	2 min 750W

Butternut Squash Souffle

Seared scallops with braised endives

Main course

Serving suggestion

Presentation

1. Place 3 beautifully seared scallops at the top of the plate and season with fleur de sel.
2. Reheat the Souffle using one of the preparation methods listed above, then plate it.
3. Add the butter-braised endive.
4. To finish, deglaze the scallop pan with butter and white wine, then add butternut tagliatelle, a few edible flowers, and chervil.

Chef's Tip

« Braised endives: caramelize the endives in a sauté pan with a drizzle of olive oil and a knob of semi-salted butter, add a splash of vegetable broth, cover, and cook for 10 to 15 minutes, depending on the desired texture.»

007307 • Potato and Cep Gratin

- Gratin of **potatoes** (52%), cream, Emmental cheese and **ceps**
- Recipe developed for major events and year-end celebrations
- **Homogeneous, artisanal finish** : slices of firm potato from France
- **Vegetarian recipe**

20 items (10 flowpacks of 2 pcs)	3.53 oz	4.41 lb	2.76×1.97 in

20 min 355°F	3 min 20 sec 750W

Suggestion de présentation

Potato and Porcini Gratin

Wellington beef style

Main course

Presentation

1. For the stuffing, prepare a mushroom duxelles and cook it in a pan. Sauté the spinach with a little butter. Ensure both preparations are well drained to prevent moisture during baking.

2. Season the beef and sear for 30 seconds on each side to achieve a nice caramelization.

3. On a piece of cling film, spread the mushroom mixture, then the spinach, and finally add the beef. Wrap the film tightly to form a ballotine. Remove the cling film once you have a smooth, uniform dome.

4. Roll out the puff pastry and cover the dome. Cut out shapes with a cookie cutter and seal tightly. Brush with egg yolk, then score with decorative lines as desired. Make a small slit with a knife on top of the dome, then bake alongside the Potato Gratin in the oven for 20 minutes at 180°C (350°F).

Chef's Tip

« Make a small pancake to place between the puff pastry and the beef to prevent the pastry from becoming soggy.»

005565 • Gianduja Shortbread

- **Creamy Gianduja and dark chocolate** (fair trade cocoa) on an all-butter crumble with ground almonds
- **Premium dessert** already hand-decorated in the Mendiant style (almonds, roasted hazelnuts and pistachios)
- **Vegetarian recipe**

16 items	3.17 oz	3.17 lb	2.76×1.10 in

4 h +39°F	Keeps for 48 h +39°F

Gianduja Shortbread
Dressed in glittery chocolate

Dessert

Serving suggestion

Presentation

1. Brush edible gold powder onto half of a round chocolate plate (6cm diameter).

2. Using a hot air gun, melt the chocolate plate evenly.

3. Decorate the plate with a small spoonfull of candied orange marmalade, a caramelised hazelnut and pistachio and hazelnut pieces.

4. Finish the plate by sprinkling the gold powder with a brush.

Chef's Tip

« To apply the gold powder, use a stainless steel spatula to make a clear demarcation on the chocolate plate. »

→ **Flash or clic to watch the recipe video**

000207 • L'Opéra

- Joconde sponge soaked in coffee, coffee buttercream, dark chocolate ganache and cocoa incing
- **An iconic French dessert** made ine the pastry-making tradition (11 steps of preparation alternating between sponge and cream)
- Finished in a refined, streamlined style allowing **for great freedom of presentation**

16 items	2.30 oz	2.30 lb	4.33×1.10×0.95 in

3 h +39°F	Keeps for 48h at +39°F

L' Opéra

In a Yule log style, with hazelnuts and bitter orange compote

Dessert

Serving suggestion

Presentation

1. Create concentric circles using a cocoa coulis. Add a few dots of bitter orange compote in a graphic pattern.
2. Pipe a small dot of cream onto two thin chocolate squares to secure them to each end of the Opera dessert.
3. Pipe dots of whipped chocolate ganache in a staggered pattern using a plain nozzle, then sprinkle with chocolate crumble pieces, chocolate shavings, and caramelized hazelnuts for added crunch.

Chef's Tip

« Bitter orange confit : peel the oranges and set aside the flesh, cut into quarters. Blanch the peels 2 to 3 times to remove bitterness. Place everything in a saucepan with 4 liters of water and 2 kg of sugar. Simmer gently for 2h. Let sit in the syrup for 24 hours, then drain and blend. Adjust the texture by adding a bit of syrup if necessary »

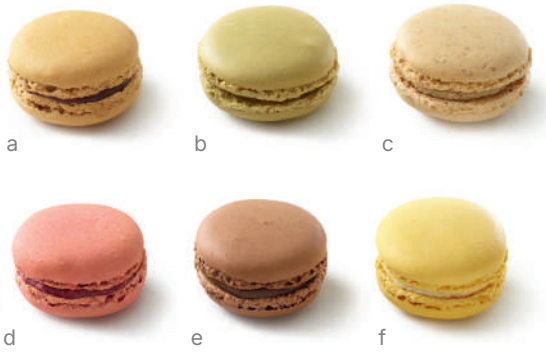
→ **Flash or clic to watch the recipe video**

004279 • Mini Chocolate Lava Cake

- 8% dark choccolate
- 1.06oz size **perfect served with coffee**
- **Vegetarian recipe**

48 items	1.06 oz	3.17 lb	1.58×1.41 in

9 min 355°F	30/35 sec 750W	Keeps for 5 days at +39°C



004723 • Rive Droite Macarons

- Assortment of macarons with iconic Parisian flavours
- No artificial colouring: colour provided by natural ingredients
- Vegetarian tray guaranteed to contain no texturinsing agents of animal origin
- Packed in 2 trays of 36 macarons to adjust the quantity to your needs

72 items	≈0.42 oz	2.45 lb	15.35×11.65×2.44 in

a. **12 Caramel Macarons.**
b. **12 Pistachio Macarons.**
c. **12 Vanilla Macarons.**
d. **12 Raspberry Macarons.**
e. **12 Chocolate Macarons.**
f. **12 Lemon Macarons.**

2 h +39°F and 15 minutes at room temperature without plastic film	Keeps for 20 days at +39°C

006816 • Mini Cheesecakes

- Assortment of mini cheesecakes with **4 iconic flavors**
- **French cheesecake recipe**: more modern, lighter, and well-balanced in sugar
- 0.70 oz, perfect size for a **cocktail** or to served with coffee

144 items (3 trays x 48 pcs)	0.70 oz	1.57×1.57in

a. **12 Chocolate Mini Cheesakes.**
b. **12 Raspberry Mini Cheesakes.**
c. **12 Lemon Mini Cheesakes.**
d. **12 Caramel** Mini Cheesakes.

3 h +39°F	Keeps for 36 h at +39°F

Mini - Desserts

Festive
Gourmet Coffee version

Dessert

Serving suggestion

Presentation

1. Pipe a line of caramel with a piping bag at the edge of the gourmet coffee plate. Place the Mini-Moelleux on the caramel and pipe the praline cream. Top with caramelized crushed hazelnut pieces and a chocolate decoration.
2. Place the Macaron next, then top with a few caramelized pistachios and a gold leaf.
3. Add a Mini Cheesecake. Garnish with thin mango tagliatelle, a piece of coconut, and a microgreen.
4. Finish with a cup of hot beverage on the side.

Chef's Tip

« For the mango tagliatelle, choose a mango that is not too ripe. Use a mandoline slicer to obtain even slices, then immediately place them in lemon juice to prevent browning. »

→ **Flash or clic to watch the recipe video**

	Code	Product	BBD (days)	Secondary BBD (days)	Pack Size	Case Net Weight (lb)	Cases per layer	Layers per pallet	Cases per pallet	Dietary information	
		Savory cocktails									
		↘ Reheatable canapés									
N	007396	Gougeres	547	1	3 trays x48 pcs	5.13	10	11	110	×	×
		Side dishes									
		↘ Potato gratins & accompaniments									
	005509	Potato Gratin	730	2	40	11.54	10	18	180	✓	×
N	007307	Potato and Porcini Mushroom Gratin	730	1	20	4.41	10	28	280	✓	×
	006739	Potato Waffle	730	2	48	9.86	10	15	150	✓	×
		↘ Vegetable accompaniments									
N	007586	Butternut Squash Souffle	730	2	24	3.70	17	18	306	×	×
		Individual desserts									
	005565	Gianduja Shortbread	730	2	16	3.17	10	30	300	✓	×
	000207	L'Opéra	730	2	16	2.30	10	30	300	×	×
		Mini desserts									
	004723	Rive Droite Macarons	730	20	72	2.45	10	25	250	✓	×
	004279	Mini Chocolate Lava Cake	730	5	48	3.17	10	25	250	✓	×
	006816	Mini Cheesecakes	547	1	3 trays x48 pcs	6.61	10	11	110	×	×

INDEX

- Secondary BBD : number of days at +4°C
- Pack size : number of unit per pack
- Cases : number of serving or selling units
- SU : Sales Unit
- RU : Retail Unit (= pack)

SYOMBOLS KEY

N New

Vegetarian

Vegan

Serving suggestion

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