Traiteur de Paris

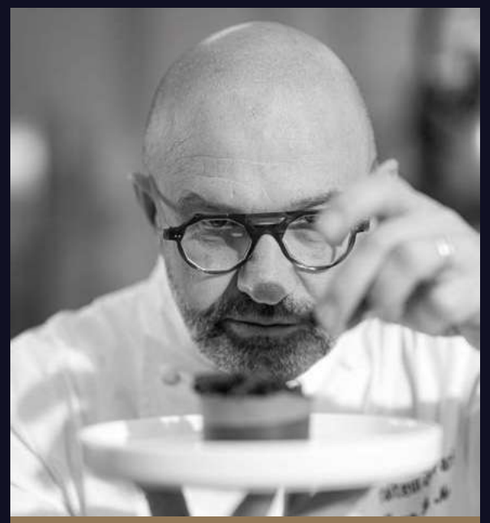
Made by Chefs for Chefs



2025 *Festive* SELECTION

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

SELECTION / FESTIVE / FESTIVE / 2025



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 :



Accompaniments



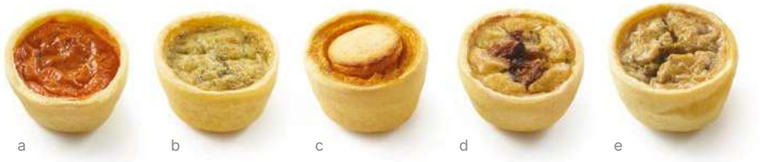
Savoury canapés & Sweet petits fours



Individual desserts

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



007580 • Vegetarian Mini Quiches

- An assortment of 5 vegetarian recipes
- Universally appealing and complementary recipes to our first assortment
- Easy to implement with its tray designed for oven cooking

75 items	≈18 g	1,350 Kg	291×257×94 mm	C&C

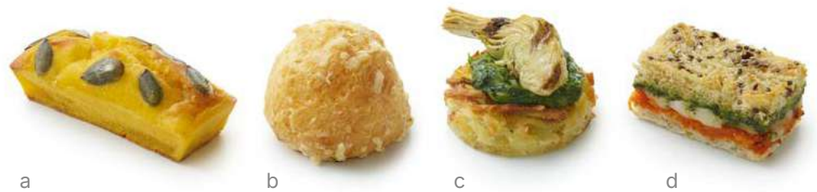
a. **15 Mini Quiches with duo of bell peppers.**
b. **15 Mini Quiches with feta, zucchini and pesto.**
c. **15 mini Quiches with carrot, goat cheese and honey.**
d. **15 Mini Quiches with hummus and fig.**
e. **15 Mini Quiches with mushrooms, wholegrain mustard and tarragon.**

15 min 180°C in their tray	Enjoy while hot



Chef's Note — *« Bold flavor combinations with warm notes, perfectly suited for the festive season. »*

Savoury cocktails
2025 *Festive* Selection



004866 • Amuse-Bouches Rivoli

- Innovative 48-piece tray with canapés to be served hot
- Larger pieces (16 g)

48 items	16 g	0,760 Kg	390×296×50 mm	C&C

a. **12 Butternut Squash Mini Loaves**, emmental, onion and pumpkin seeds.
b. **12 Gougères**, cheese puffs made with choux pastry and Comté cheese, filled with cheese sauce containing Comté PDO cheese.
c. **12 Potato Röstis**, spinach cream and marinated artichoke.
d. **12 Mini-Croques Multigrain Sandwiches**, tomato, mozzarella and basil and rocket pesto.

14 min 170°C	Enjoy while hot



Chef's Note — *« A festive and colorful platter to serve warm, featuring crispy and melt-in-your-mouth pieces. »*



006321 • Premium Potato Gratin

- Gratin of **French potatoes** (58%), cream and Emmental cheese
- **Short ingredient list** : just 6 ingredients (excluding garlic, salt and pepper seasoning),
- **Homogeneous, artisanal finish** : slices of firm potato from France
- **Vegetarian recipe**

20 items	100 g	2,000 Kg	70×50 mm

20 min 180°C	2 min 45 sec 250°C C.10% - MW.90%



Presentation

1. Reheat the Premium 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

Accompaniments
2025 *Festive* Selection



007392 • Mediterranean Vegetable Tatin

- **Butter puff pastry tart with summer vegetables** (62% bells pepper, onions, zucchini, tomatoes, eggplants)
- **Vegetarian recipe**

18 items	80 g	1,440 Kg	90×20 mm

20 min 180°C in its paper



Presentation

1. Reheat the Vegetable Tatin using one of the preparation methods listed above, then plate it in the center of a starter dish.
2. Gently arrange the baby leaf salad in a ring around the Tatin.
3. Place 4 slices of smoked duck breast evenly, then add a few dried cranberries.
4. Drizzle with soy vinaigrette for a glossy finish.

Chef's Tip

« Vinaigrette recipe: 5 tablespoons of vinegar (e.g. apple), 4 tablespoons of oil (e.g. rapeseed), 1 tablespoon of Dijon mustard, 3 tablespoons of soy sauce (salty), 3 teaspoons of honey, and pepper to taste. »

Flash or clic to watch the recipe video



N

007586 • Butternut Squash Mousseline

- **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	70 g	1,680 Kg	60×40 mm

15 min 180°C	1 min 40 sec 250°C C.20% - MW.80%	2 min 750W



Butternut Squash Mousseline

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 Mousseline 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.»

Accompaniments
2025 *Festive* Selection



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	100 g	2,000 Kg	70×50 mm

20 min 180°C	3 min 20 sec 750W



Potato and Porcini Gratin

Wellington beef
style

Main course

Suggestion de présentation

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.»



N

007329 • Green Vegetable Waffle

- **Potato waffle (28%),** a blend of vegetables (zucchini, peas, spinach) (18%) and Emmental cheese
- **Short ingredient list** : only 8 ingrédients (excluding basil, garlic, and salt seasoning)
- **Suitable for a vegetarian diet**

48 items	77,5 g	3,720 Kg	75×40 mm

20 min 180°C	2 min 15 sec 250°C C.30% - MW.80%



Green Vegetable Waffle

Guinea fowl medallion
with mushrooms

Main course

Presentation

1. Reheat the Green Vegetable Waffle using one of the preparation methods listed above.
2. Arrange the guinea fowl medallions in a slight curve along the side of the plate.
3. Place the baby carrots, glazed with butter, on either side of the medallions to create a structured presentation.
4. Position the Green Vegetable Waffle, ensuring a balanced composition.
5. Finish the plating with a few thin slices of mushroom, finely cut using a mandoline. Sprinkle with fresh herbs (e.g. chervil, oxalis), drizzle with a touch of rich reduced jus, and top with a pinch of fleur de sel.

Chef's Tip — *« Reheat the medallions in their vacuum pouch in a water bath to keep the guinea fowl from drying out. »*

Flash or clic to watch the recipe video

Accompaniments
2025 *Festive* Selection



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)
- Flat base allowing **for a variety of uses and variations**
- **Vegetarian recipe**

48 items	85 g	4,080 Kg	70×40 mm

20 min 180°C	2 min 15 sec 250°C C.30% - MW.80%



Potato Waffle

Beef fillet, mushrooms
& caramelized onions

Main course

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



N

007323 • Exotic Heart Cheesecake

- **Cheesecake mixture** : 21% of fresh cheese, whole eggs, cream, lime juice and vanilla seeds
- **Exotic heart** : Passion fruit puree (8,8%)
- **Pure butter coconut crumble base** made with sugar and grated coconut (2,9%)

20 items	100 g	2,000 Kg	70×35 mm

4 h +4°C	Keeps for 72h at +4°C



Exotic Heart Cheesecake

Light coconut cream
and passion fruit confit

Dessert

Serving suggestion

Presentation

1. Place the stencil on the plate, then gently spread the passion fruit jelly. Use a spatula to spread it evenly. Carefully remove the stencil to obtain a clean pattern.
2. Plate the Exotic Heart Cheesecake slightly overlapping the pattern to create an elegant layered effect.
3. With a piping bag, pipe a straight line of coconut Chantilly cream over the cheesecake. Finish with small touches of exotic fruit compote.
4. Finish with delicate coconut shavings sliced on a mandoline, fresh micro herbs such as shiso or purple basil, and a touch of lime zest.

Chef's Tip — *« A wide selection of Guillaume Mabilleau stencils is available to vary the visual presentation. For optimal jelly texture: mix 20g of pectin per kilogram of fruit purée the day before, then loosen with a whisk before use. »*

Flash or clic to watch the recipe video

Individual desserts
2025 *Festive* Selection



N

007327 • Crème Brûlée Delight

- **Crème Brûlée made in the best French tradition** with cream (61,1%), egg yolk, sugar and vanilla seeds and then **cooked at low temperature for a creamy taste experience**
- **Gluten free almond cake*** made with butter, ground almonds and Guérande fleur de sel sea salt ; reallt melts in the mouth
- **Vegetarian recipe**

20 items	90 g	1,800 Kg	65×38 mm

3 h +4°C	Keeps for 72 h at +4°C

** Made in a workshop that uses gluten*



Crème Brûlée Delight

Citrus supremes and
caramelized pistachios

Dessert

Serving suggestion

Presentation

1. Create a linear arrangement with the citrus supremes.
2. Evenly sprinkle the cream with brown sugar, then caramelize using a blowtorch.
3. Place the Crème Brûlée Delight on the plate.
4. Pipe a few dots of pistachio cream and add some caramelized pistachios onto the citrus composition.
5. Finish by adding microgreens and edible flowers for a touch of freshness.

Chef's Tip — *« For added contrast, lightly torch a few citrus segments to create a scorched effect. ».*

Flash or clic to watch the recipe video



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	90 g	1,440 Kg	70×28 mm

4 h +4°C	Keeps for 48 h +4°C



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

Individual desserts
2025 *Festive* Selection



000207 • L'Opéra

- Joconde sponge soaked in coffee, coffee buttercream, dark chocolate ganache and cocoa incing
- **An iconic Franch 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	65 g	1,040 Kg	110×28×24 mm

3 h +4°C	Keeps for 48h at +4°C



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

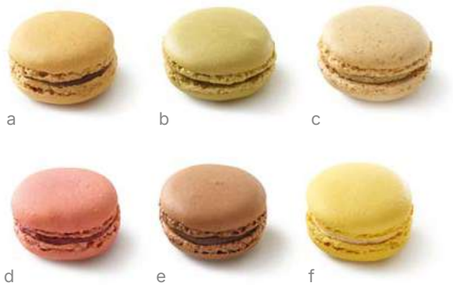


004279 • Mini Chocolate Fondant

- 8% dark choccolate
- 30 g size **perfect served with coffee**
- **Vegetarian recipe**

48 items	30 g	1,440 Kg	40×36 mm

9 min 180°C	30/35 sec 750W	Keeps for 5 days at +4°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	≈12 g	0,864 Kg	390×296×62 mm

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 +4°C and 15 minutes at room temperature without plastic film	Keeps for 20 days at +4°C



000020 • Mini Cheesecake

- **Fromage frais and lemon** on an all-butter crumble base lightly flavoured with cinnamon
- **Baked for more than 30 minutes** in an oven to gurantee its **creaminess**
- 20 g size, **perfect served with coffee**
- **Vegetarian recipe**

48 items	20 g	0,960 Kg	40×40 mm

2 h +4°C	Keeps for 24 h at +4°C

Mini Desserts
2025 *Festive* Selection



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 (Kg)	Cases per layer	Layers per pallet	Cases per pallet	Dietary information	
Savoury cocktails										
↘ Reheatable canapés										
004866	Amuse-Bouches Rivoli	547	1	48	0,760	8	35	280	×	×
N 007580	Vegetarian Mini-Quiches	547	1	75	1,350	12	16	192	✓	×
Accompaniments										
↘ Potato gratins & accompaniments										
007307	Potato and Porcini Mushroom Gratin	730	-	20	2,000	8	28	224	✓	×
006321	Premium Potato Gratin	730	-	20	2,000	14	17	200	✓	×
006739	Potato Waffle	730	-	48	4,080	8	15	120	✓	×
↘ Vegetable accompaniments										
N 007329	Green Vegetable Waffle	730	-	48	3,720	8	15	120	✓	×
007392	Mediterranean Vegetable Tatin	547	-	18	1,440	14	16	224	✓	×
N 007586	Butternut Squash Mousseline	730	-	24	1,680	14	17	238	×	×
Individual desserts										
↘ Cheesecakes										
N 007323	Exotic Heart Cheesecake	730	3	20	2,000	14	20	280	✓	×
↘ Entremets										
N 007327	Crème Brûlée Delight	730	3	20	1,800	14	20	280	✓	×
005565	Gianduja Shortbread	730	2	16	1,440	8	30	240	✓	×
000207	L'Opéra	730	2	16	1,040	8	30	240	×	×
↘ Mini Desserts										
000020	Mini Cheesecake	547	1	48	0,960	8	35	280	✓	×
004723	Rive Droite Macarons	730	20	72	0,864	8	25	200	✓	×
004279	Mini Chocolate Fondant	730	5	48	1,440	8	25	252	✓	×

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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