

Collection 2022



Making dessert a pleasure



ARTISAN ICE CREAM

We have been making **artisan ice creams** since 1999. We produce our own bespoke range of ice creams and sorbets using our own **traditional methods** of production which have been passed down by the **ice cream experts**.



AN ARTISAN HOMEMADE FEEL

We make pastries with a **homemade feel**. Our pastry chefs make the doughs, creams, mousses, fruit mixes themselves and **our pastries are assembled by hand including the hand finishing and decoration**. The products are reviewed at the production stage to ensure they reach our high quality standards. Our “savoir-faire” of french pastry making allows us to provide an offer of creative pastries in terms of flavours and shapes.



ORIGINAL CREATIONS

We offer you **two pastry collections each year**, this is the result of our innovative pastry chefs and ice cream experts. We can offer you bespoke products and you are very welcome to visit our manufacturing facilities and work alongside us.



A NON STOP RESEARCH FOR THE BEST SUSTAINABLE RAW MATERIALS

We select raw materials for their quality with a **labeled or value origin**. We apply the same ethics in everything we do: products with **low sugar content, without artificial flavoring or colorants and eco-responsible packaging**.



SPECIALIST OF ICE CREAMS AND DESSERTS FOR THE FOOD SERVICE MARKET

For the past 40 years we have developed our ice creams and desserts together with our customers. Our sales team members have great knowledge of the food service sector and we are happy to work with you on your very own **desserts' offering**.



TRY !

We invite you to **try our ice creams and pastries through a sample box**. We hope you'll have as much pleasure tasting them as we had to make them. Let us surprise you with our pastries!



ICE CREAM MAKER

ARTISAN ICE CREAM SINCE 1999

Based in Brooklyn, NY. Mont Blanc Dessert has been proudly serving gourmet ice creams and sorbets to many of New York City's finest establishments.

**Make a difference
with unique ice creams & sorbets**
Customized flavors upon request

SMOOTH AND CREAMY ICE CREAM'S TEXTURE

We use the highest quality locally sourced ingredients and select the best fruit from countries from around the world.

Rooftop Honey, Croatian strawberries, Indian mangoes. Belgian chocolate, vainilla from Madagascar and Tahiti.

Our products contain zero trans fat and no artificial preservatives to retain their natural flavors.



Ice Creams & Sorbets



Ice creams



	reference
ALMOND ORANGE	21007
BANANA CHOCOLATE CHIPS	20281
BLACK SESAME	21009
CALVADOS	20018
CHERRY	20026
CINNAMON	20039
COCONUT	20040
COOKIES & CREAM	20044
DULCE DE LECHE	20047
ESPRESSO COFFEE	20048
GINGER	20052
GREEK YOGURT	20134
HAZELNUT	20062



Ice creams



reference

LUCUMA	20292
MASCARPONE	20080
MATCHA GREEN TEA	20058
MINT CHOCOLATE CHIPS	20084
PISTACHIO	20099
RED BEAN	20109
RUM RAISIN	20111
SAINT DOMINGUE CHOCOLATE	20029
SALTED CARAMEL	20117
SPECULOOS	20118
STRAWBERRY	20121
TAHITIAN VANILLA	20124
VANILLA WITH CHOCOLATE PRETZELS	20336

Sorbets



reference

BLACK CURRANT

20012

BLOOD ORANGE

20013

CHOCOLATE

20028

COCONUT

20283

GREEN APPLE

20057

LEMON

20069

LIME

20071

LITCHI

20073



Sorbets



reference

MANGO

20076

MIXED BERRIES

20085

PASSION FRUIT

20090

PEACH

20094

PEAR

20092

RASPBERRY

20108

STRAWBERRY

20122

YUZU LEMON

20136

CLASSIC RANGE

5 l



Ice creams

reference

BUTTER PECAN	20152
COCONUT	20177
COOKIES AND CREAM	20181
HONEY CARAMEL	20159
PISTACHIO	20236
SAINT DOMINGUE CHOCOLATE	20166
STRAWBERRY	20258
TAHITIAN VANILLA	20261

Sorbets

reference

RASPBERRY	20245
MANGO	20213
YUZU LEMON	20273

BESPOKE CREATION

ASK FOR THE FLAVOR
OF YOUR CHOICE,
WE WILL CREATE IT FOR YOU.

*There is no limit
to your creativity.*

HERE ARE SOME EXAMPLES OF CUSTOM FLAVORS
WE HAVE MADE IN THE PAST.



ACAI BERRY

BANANA PUDDING

BLOOD ORANGE CINNAMON

BROWN BUTTER APPLE

CAKE BATTER

CHAI TEA

COCONUT RUM RAISIN

COOKIES AND COFFEE

GREEK YOGURT LIME

GREEN APPLE GINGER

IRISH STOUT

LAVENDER EARLY

LEMON BASIL

MANGO BALI TEA

ROSE WINE

VANILLA CARAMEL

YUZU GINGER CHILI

Flavor possibilities on demand.
We produce you the ordered bespoke ice cream or sorbet under 15 days minimum.



PASTRY MAKER

RESPECT FOR THE ARTISANAL KNOW-HOW

Our pastry makers manually make the pastries. They give shape, soak and decorate the pastries by hand. They taste each production to control that each product complies with our high quality standards. All our pastry bases, creams and mousses are homemade.

4 MANUFACTURING FACILITIES

Each manufacturing facility is specialized in one particular type of pastry: from the purest French pastry tradition to the truest English recipes... All our pastry products are made to satisfy our customer's needs creating innovative and original ranges.

300 CUSTOMIZED CREATIONS PER YEAR



PHILIPPE URRACA

This great chef supervises the creations and developments of our passionate and experienced ice cream and pastry makers team.



La Croquanterie
Midi-Pyrénées Pâtisseries



Destiny Foods



La Croquanterie
Le Gourmet Parisien

Individual Pastries



Iced Soufflés

Ready to serve 5 min after taking it out of the freezer

NEW

BANOFFEE SOUFFLÉ

Shortcrust pastry base with speculoos, banana soufflé with dulce de leche heart.

Ø 2.76 x 1.57 in

4648 | 3.35 oz x 12



NEW

GOURMET SOUFFLÉ

Classic iced soufflé Gourmand with cognac orange punch, nougatine powder finish.

Ø 3.54 in

2012 | 5.11 oz x 12



CARAMEL SOUFFLÉ

Sponge base, salted caramel syrup, salted caramel soufflé and nougatine topping.

Ø 3.15 in

2828 | 3.88 oz x 12



CHOCOLATE SOUFFLÉ

Cocoa shortcrust pastry base, chocolate soufflé.

Ø 2.76 in

4507 | 2.47 oz x 12



BLACKCURRANT MASCARPONE SOUFFLÉ

Mascarpone soufflé with meringue heart, blackcurrant coulis and whole blackcurrants on top. Ø 3.15 in

3811 | 3.17 oz x 12



RASPBERRY VANILLA SOUFFLÉ

Sponge base, vanilla soufflé, raspberry coulis, raspberry on top.

Ø 2.76 in

4240 | 3 oz x 12



MANGO COCO SOUFFLÉ

Sponge base, coco soufflé, mango and passion fruit coulis.

Ø 2.76 in

4241 | 2.93 oz x 12





All chocolate



SABLÉ CHOCOLATE FONDANT

Sablé butter cookie, dark chocolate fondant.

Ø 2.75 x 0.78 in

4461 | 2.82 oz x 24



BROWNIE

Brownie with generous and consensual chocolate. Nut free.

2.36 x 2.44 in

4183 | 2.47 oz x 48



CHOCOLATE PYRAMID

Almond succès biscuit topped with bitter chocolate mousse and glazed in dark chocolate ganache.

2.95 x 2.95 in

2770 | 2.82 oz x 12



GLUTEN FREE CHOCOLATE COULANT

Semi-baked chocolate coulant, melting heart, gluten free, dairy free.

Ø 3.15 in

3417 | 4.23 oz x 36



PREMIUM GLUTEN FREE CHOCOLATE LAVA CAKE

Amazing molten chocolate lava cake. Butter, chocolate, cocoa paste, eggs and sugar.

Ø 3.15 in

4184 | 4.23 oz x 16



VEGAN LAVA CAKE

100% plant based.

Ø 3.15 in

4265 | 4.23 oz x 32



SALTED CARAMEL LAVA CAKE

Chocolate lava cake with flowing caramel and "fleur de sel". Pure butter.

Ø 3.15 in

3677 | 4.06 oz x 16



Individual tarts

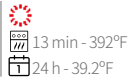


TATIN APPLE TART

Traditional upsidedown caramelized apple tart.

Ø 3.94 in

95627 | 6.35 oz x 24



THIN APPLE TART

Puff pastry topped with apple slices and apple sauce.

Ø 4.72 in

3280 | 4.41 oz x 24

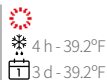


PECAN AND WALNUT TARTLET

Shortcrust pastry, pecans, walnuts and honey sauce.

Ø 3.54 in

3812 | 3.53 oz x 32



LEMON TARTLET

Shortcrust pastry and lemon cream.

Ø 3.54 in

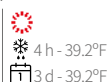
90778 | 3.17 oz x 24



FIG SHORTBREAD

Hazelnut shortcrust pastry, almond and pistachio cream, roasted figs. Ø 3.94 in

3660 | 3.53 oz x 18

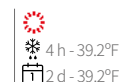


SPECULOOS CHEESECAKE

Pure speculoos sweetcrust and cream cheese.

Ø 2.76 in

90526 | 3.17 oz x 36



Classic french pastries



BABA MIGNON

Authentic rum baba, slightly raised, soaked in rum.

90525 | 51.18 oz x 15



TROPÉZIENNE

Moist brioche filled with custard cream and covered with granulated sugar.

96320 | 2.65 oz x 12



PROFITEROLES ÉCLAIR

Choux pastry filled with dulce de leche and vanilla custard.

Ø 5.51 in

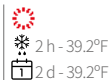
95286 | 3.17 oz x 12



PARIS-BREST

Choux pastry crown filled with a praline mousse topped with shaved almonds and powdered sugar. Ø 3.94 in

95403 | 3.88 oz x 12

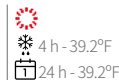


EXOTIC MOUSSE

Mango and red fruit mousse on coconut dacquoise biscuit, mango glaze.

Ø 2.76 in

4082 | 3 oz x 12



ROYAL DÔME

Dacquoise biscuit, hazelnut crunch, chocolate mousse and gold leaf.

Ø 2.76 in

95433 | 2.82 oz x 16

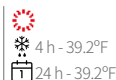


PECAN AND CHOCOLATE FINGER

Chocolate biscuit, praline and milk chocolate mousse, pecan nuts.

4.33 x 1.18 in

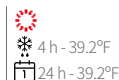
4506 | 2.29 oz x 24



MANGO PASSION FRUIT FINGER

Dacquoise biscuit, mango and passion fruit compote, white chocolate mousse and passion fruit jelly. 5.12 x 0.98 in

4194 | 2.75 oz x 28

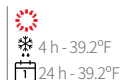


MATCHA YUZU FINGER

Matcha joconde biscuit, mango and passion fruit compote, yuzu mousse, sugar icing.

5.12 x 0.98 in

3567 | 2.47 oz x 28





EXPERT IN CREAMY PASTRIES

By combining the highest quality ingredients with the latest flavor trends, we have the winning formula. Our creamy cheesecake and our crunchy biscuit base give our desserts that certain “je ne sais quoi”.

We are certain that we have captured the market and have something to offer for every taste. Our tarts are made with fresh ingredients and have that ‘homemade’ feel.

We believe the quality of our desserts and pastries are difficult to beat.

Desserts to share



Slabs



APPLE SHEET

Spongy cake covered in apple cubes.
Uncut.

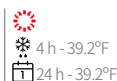
13.78 x 10.63 in
3832 | 2.86 lb x 1



FEUILLANTINE SLAB

Cocoa joconde biscuit, hazelnut crunch,
dark chocolate mousse, cocoa genoise.

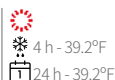
14.17 x 3.54 in
1088 | 26.46 oz x 3



OPÉRA SLAB

Joconde biscuit, coffee punch, chocolate ganache,
coffee cream, chocolate icing.

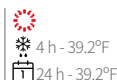
14.05 x 3.54 in
2552 | 20.81 oz x 3



TIRAMISU SLAB

Sponge biscuit, mascarpone mousse, sponge cake
soaked in coffee, cocoa.

14.17 x 3.54 in
95306 | 28.22 oz x 3

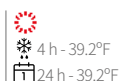


TIRAMISU SHEET

Sponge biscuit, mascarpone mousse,
genoise soaked in coffee. Uncut.

11.10 x 7.56 x 1.97 in

3687 | 6.17 lb x 1



Tarts & Flans



KEY LIME PIE

An American classic, creamy with that hint of tartness. Precut in 8 slices.

K1005



TATIN TART

Authentically made, following the process the Tatin sisters used. Almost 2 lbs. Of Pavero farm apples caramelized with butter and baked on a shortcrust pastry. Precut in 8.

K1003 | 31.75 oz x 1



ALMOND AND PEAR TART

Shortcrust pastry, almond cream, pears, glazed.

Uncut.

Ø10.24 in

3686 | 31.75 oz x 3



Cakes & Flans

CHOCOLATE MOUSSE CAKE

Premium imported callebaut chocolate, a shot of italian espresso, pure butter, feather ridge eggs and heavy cream atop chocolate sponge cake finished with a touch of cocoa powder.

Precut in 12 slices.

K1006



HUDSON CHEESECAKE

Philadelphia cream cheese, feather ridge eggs, sugar, heavy cream, vanilla and sour cream. Precut in 12 slices.

K1001



FLAN

Authentically made, following the french recipe with butter, eggs and milk. Precut in 10 slices.

Ø10.63 in

160237 | 3.97 lb x 3



Catering & Treats



Petits Fours & Minis

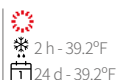


NEW

PETITS FOURS ART DECO

8 crumble covered chou, caramel cream, milk chocolate, 8 cocoa biscuit, crunchy salted chocolate, chocolate cream, 8 crumble, raspberry jelly, vanilla mousse, 8 coconut biscuit, coconut blancmange, strawberry jelly, butter cream, 8 coconut financier, almonds, mango and passion fruit jelly, coconut flavoured butter cream, 8 hazelnut chocolate covered meringue, gianduja chocolate mousse, chopped hazelnuts.

TDP004183 | 0.4 oz x 48

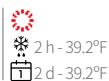


ÉCLAIR PUFF ASSORTMENT

Choux pastry filled with confectioner's custard and topped with icing. Flavors: chocolate, caramel, vanilla, raspberry, lemon and pistachio.

Ø 1.57 in

95271 | 0.63 oz x 48

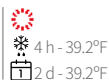


MIXED MACARONS

6 flavors: vanilla, chocolate, salted caramel, coffee, pistachio and raspberry.

Ø 1.38 in

2876 | 0.42 oz x 48



Minis

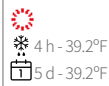


NEW

MINI CHOCOLATE LAVA CAKE

Molten chocolate lava cake. Butter, chocolate, eggs and sugar. Ø 1.97 in

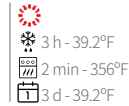
4162 | 1.23 oz x 60



MINI CHERRY CLAFOUTIS

Butter financier with almond powder and 44% sour cherries. Ø 2.95 in

3662 | 1.94 oz x 45



NEW RECIPE

DESSERT SHOTS

4 flavors : tiramisu, two chocolates, lemon meringue, raspberry vanilla.

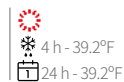
TDP005575 | 1.06 oz x 36

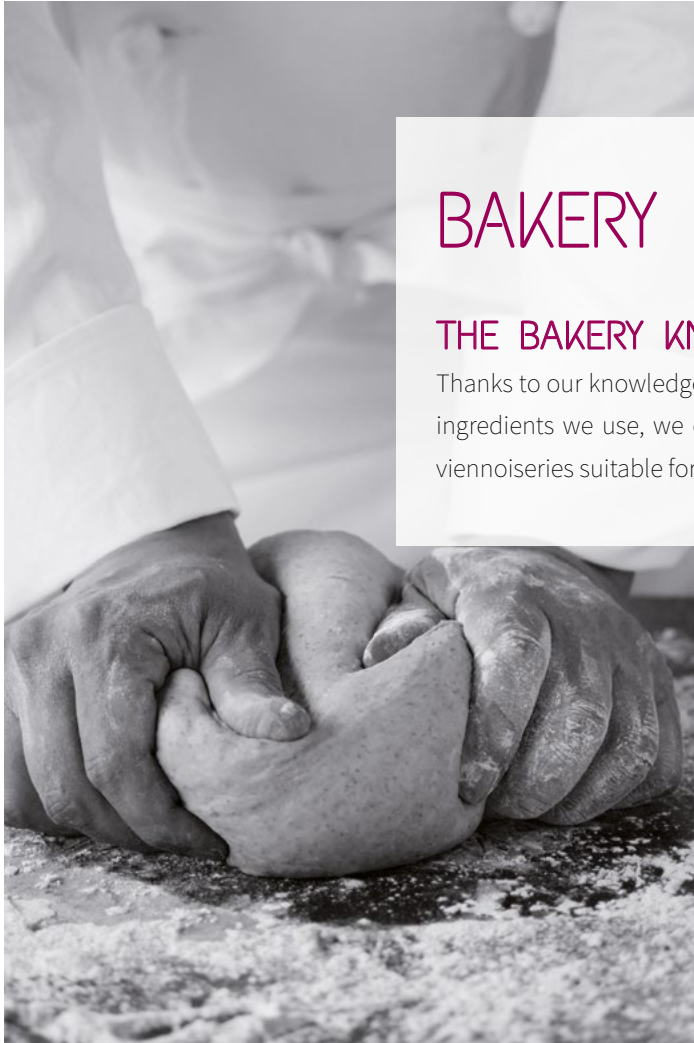


RED FRUIT AND MASCARPONE VERRINE

Tiramisu-style mascarpone mousse with red fruits and berries.

2029 | 1.06 oz x 24





BAKERY EXPERTS

THE BAKERY KNOW-HOW

Thanks to our knowledge in bakery and the high quality ingredients we use, we offer you an exclusive range of viennoiseries suitable for every occasion.

Viennoiseries



Viennoiseries & Waffles

Viennoiseries

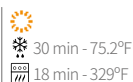


NEW

CROISSANT

23% of D.O.P butter.

31780 | 2.82 oz x 60

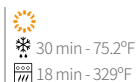


NEW

PAIN AU CHOCOLAT

21% of D.O.P butter and 8.7% of chocolate.

31792 | 2.82 oz x 60



Waffles & Crepes



LIEGE WAFFLE

Liege waffle with pearl sugar. Palm oil free. Possible to heat. Individual packaging. 5.12 x 3.94 x 0.98 in

96767 | 3.53 oz x 48



BELGIAN WAFFLE

Ideally toasted or oven warmed.

6.70 x 3.974 in

95573 | 3 oz x 24

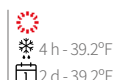


ORANGE BLOSSOM FLAVORED CREPES

Eggs, butter, fresh milk, orange blossom.

Ø 9.84 in

95404 | 1.41 oz x 50





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Keys

 Frozen |  Raw |  Precooked |  Cooked

 4 h
39.2°F Defrosting time & defrosting temperature

 10 min
446°F Baking or cooking time & baking temperature or microwave power

 24 h
39.2°F Product shelf life and temperature

NEW New product / New recipe available from January 1, 2022



 @FranceDessert

 @francedessert

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