

Collection 2023



Making dessert a pleasure



ARTISAN ICE CREAM

We make **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 **ice cream experts**.

AN ARTISAN HOMEMADE FEEL

We make pastries with a **homemade touch**. Our pastry chefs make the doughs, creams, mousses, fruit mixes themselves and **our pastries are assembled by hand including the hand finishing touches 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 flavors and shapes.

ORIGINAL CREATIONS

We offer you a **unique collection each year**, thanks to our innovative pastry chefs and ice cream experts. We can offer you bespoke products and you are very welcome to visit our manufacturing facilities as we work together.

A NON STOP RESEARCH FOR THE BEST SUSTAINABLE RAW MATERIALS

We select raw materials for their quality and provide 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.

Novelties

ICE CREAM 5L



ROCKY ROAD
20250 - p.10

INDIVIDUAL PASTRIES



CHEESECAKE FINGER
4705 - p.16



PASSION FRUIT VERRINE
4692 - p.17

DESSERT TO SHARE



GLUTEN FREE PECAN PIE
4209 - p.21



RASPBERRY TART
163553 - p.21

non contractual photo



LEMON MERINGUE TART
4505 - p.21



ROYAL CHOCOLATE SLAB
4187 - p.20

CATERING AND TREATS



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MINI FIG SHORTBREAD
4045 - p.25



MINI PECAN PIE
3288 - p.25



MINI VANILLA CHEESECAKE
ICCBK07028 - p.25

Ice cream maker



ARTISAN ICE CREAM SINCE 1999

Based in Brooklyn, NY. Mont Blanc Dessert is 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

OUR ICE CREAM HAS A SMOOTH AND CREAMY TEXTURE

We use the highest quality locally sourced ingredients and select the best fruits and spices from countries around the world. Rooftop honey, Croatian strawberries, Indian mangoes. Belgian chocolate, vanilla from Madagascar and Tahiti.

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



Ice creams and sorbets



Ice creams



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

Ice creams



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

Sorbets



BLACK CURRANT WITH WHOLE BERRIES

reference

20012

BLOOD ORANGE

20013

CHOCOLATE

20028

COCONUT

20283

GREEN APPLE

20057

LEMON

20069

LEMON YUZU

20136

LIME

20071

LITCHI

20073

Sorbets



MANGO

MIXED BERRIES

PASSION FRUIT

PEAR

PEACH

RASPBERRY

STRAWBERRY

référence

20076

20085

20090

20092

20094

20108

20122

CLASSIC RANGE

Ice creams

5 l



BUTTER PECAN

reference

20152

COCONUT

20177

COOKIES AND CREAM

20181

HONEY CARAMEL

20159

PISTACHIO

20236

ROCKY ROAD **NEW**

20250

SAINT DOMINGUE CHOCOLATE

20166

STRAWBERRY

20258

TAHITIAN VANILLA

20261

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 PRODUCED IN OUR ARTISAN WORKSHOP.



ACAI BERRY
BANANA PUDDING
BLOOD ORANGE CINNAMON
BROWN BUTTER APPLE
CAKE BATTER
CARDAMOM
CHAI TEA
COCONUT RUM RAISIN
COOKIES AND COFFEE
EARL LAVENDER
GREEK YOGURT LIME
GREEN APPLE GINGER
IRISH STOUT
LEMON BASIL
LEMON GINGER
MANGO BALI TEA
PEPPERMINT CANDY
PUMPKIN SPECULOOS
ROSE PETAL
ROSE WINE
STRAWBERRY SHERBET
UBE
VANILLA CARAMEL
VANILLA CHOCOLATE PRETZEL
VEGAN MATCHA
WHITE CHOCOLATE RASPBERRY SWIRL
YUZU GINGER CHILI

Bespoke ice creams and sorbets flavors on demand.
We'll send you the first sample in 15 days minimum.

French pastry maker



RESPECT FOR THE **FRENCH ARTISANAL KNOW-HOW**

We produce and bring to you the best home made pastries from our french artisan workshops. Our pastry makers manually make the pastries. They give shape, soak and decorate the pastries by hand. They taste all the productions to control that each product complies with our high quality standards. All our pastry bases, creams and mousses are homemade.

5 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' needs creating innovative and original ranges.

320 CUSTOMIZED CREATIONS PER YEAR

Individual Pastries



Iced Soufflés

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



BANOFFEE SOUFFLÉ

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

± Ø 2.76 x 1.57 in

4648 | 3.35 oz x 12



GOURMET SOUFFLÉ

Orange extract and cognac soufflé, orange extract and cognac punch, nougatine finish powder.

± Ø 3.54 in

2012 | 5.11 oz x 12



CARAMEL SOUFFLÉ

Sponge base with caramel punch, salted caramel soufflé and nougatine topping.

± Ø 3.15 in

2828 | 3.88 oz x 12



RASPBERRY VANILLA SOUFFLÉ

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

± Ø 2.76 in

4240 | 3 oz x 12



MANGO COCO SOUFFLÉ

Sponge base, coconut milk soufflé, mango and passion fruit coulis.

± Ø 2.76 in

4241 | 2.93 oz x 12



All chocolate



GLUTEN FREE CHOCOLATE COULANT

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

± Ø 3.15 in

3417 | 4.23 oz x 36

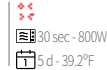


PREMIUM GLUTEN FREE CHOCOLATE LAVA CAKE

Butter, chocolate, cocoa paste, eggs and sugar. Pure butter.

± Ø 3.15 in

4184 | 4.23 oz x 16

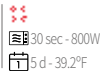


VEGAN LAVA CAKE

100% vegetal.

± Ø 3.15 in

4265 | 4.23 oz x 32



SALTED CARAMEL LAVA CAKE

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

± Ø 3.15 in

3677 | 4.06 oz x 16



CHOCOLATE PECAN FINGER

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

± 4.33 x 1.18 in

4506 | 2.29 oz x 24



BROWNIE

Brownie with generous and consensual chocolate. Nut free.

± 2.36 x 2.44 in

4183 | 2.47 oz x 48



Individual Tarts



NEW

CHEESECAKE FINGER

Butter and coconut sugar shortcrust pastry, cream cheese (29%), Sicilian lemon juice and agave syrup mousse. $\pm 4.72 \times 1.19 \times 1.38$ in

4705 | 3.17 oz x 27



SPECULOOS CHEESECAKE

Speculoos shortcrust pastry and cream cheese.

$\pm \varnothing 2.76$ in

90526 | 3.17 oz x 36

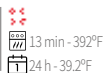


TATIN APPLE TART

Traditional upsidedown caramelized apples tart.

$\pm \varnothing 3.94$ in

95627 | 6.35 oz x 16



THIN APPLE TART

Puff pastry topped with apple slices and apple sauce.

$\pm \varnothing 4.72$ in

3280 | 4.41 oz x 24



FIG SHORTBREAD

Hazelnut shortcrust pastry, almond and pistachio cream, roasted figs. $\pm \varnothing 3.94$ in

3660 | 3.53 oz x 18



PECAN WALNUT TARTLET

Shortcrust pastry, pecans, walnuts and honey sauce.

$\pm \varnothing 3.54$ in

3812 | 3.53 oz x 32



LEMON TARTLET

Shortcrust pastry and lemon cream.

$\pm \varnothing 3.54$ in

90778 | 3.17 oz x 24



Classic french pastries



PARIS-BREST

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

95403 | 3.88 oz x 12



EXOTIC MOUSSE

Coconut dacquoise biscuit, mango and red fruit mousse, 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



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.

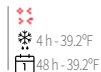
95286 | 3.17 oz x 12



BABA MIGNON

French traditional baba soaked in rum.

90525 | 51.18 oz x 15



NEW PASSION FRUIT VERRINE

Pure butter crumble, cream cheese mousse, passion fruit mermelade.

± Ø 2.75 x 1.77 in

4692 | 2.65 oz x 12



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

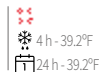


MATCHA YUZU FINGER

Matcha joconde biscuit, mango and passion fruit compote, yuzu mousse, white 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 developed the winning formula. Our creamy fillings and our crunchy biscuit bases 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 match.

Desserts to share



Slabs



NEW

ROYAL CHOCOLATE SLAB

Dacquoise biscuit, crunchy praliné chocolate, dark chocolate mousse, velvet chocolate finish.
± 13.78 x 10.63 in

4187 | 70.55 oz x 1



OPÉRA SLAB

Joconde biscuit, coffee punch, coffee chocolate ganache, coffee cream, chocolate icing.
± 14.05 x 3.54 in

2552 | 22.57 oz x 3



FEUILLANTINE SLAB

Cocoa joconde biscuit, hazelnut crunch, dark chocolate mousse, cocoa genoise, decorated with chocolate granules.
± 14.17 x 3.54 in

1088 | 26.46 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



NEW

GLUTEN FREE PECAN PIE

Rice flour shortcrust pastry, honey sauce, 17.4% of pecan nuts. Precut in 14 slices.
± Ø 10.6 in

4209 | 35.27 oz x 1



non contractual photo

NEW

RASPBERRY TART

Wheat flour, 14% of apple sauce, 35% of raspberries.
± Ø 10.23 in

163553 | 31.75 oz x 1



NEW

LEMON MERINGUE TART

Butter shortcrust pastry, Sicilian lemon cream, Italian meringue.
± Ø 10.23 in

4505 | 42.33 oz x 1



APPLE TATIN TART

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

K1003 | 31.75 oz x 1



Tarts & Cakes



KEY LIME PIE

Chef Jean-Jacques' favorite! Creamy with that hint of tartness. Precut in 8 slices.

K1005



4h - 39.2°F

3d - 39.2°F



CHOCOLATE MOUSSE CAKE

Premium imported callebaut chocolate, a shot of italian espresso, pure butter, feather ridge eggs and and heavy cream atop chocolate sponge cake finished with a touch of cocoa powder. Precut in 12 slices.

K1006



4h - 39.2°F

3d - 39.2°F



HUDSON CHEESECAKE

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

K1001



4h - 39.2°F

3d - 39.2°F

Catering and treats



Petits fours & Minis



ÉCLAIR PUFF ASSORTMENT

Puff 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



MACARONS ASSORTMENT

6 flavors: vanilla, chocolate, salted caramel, coffee, pistachio and raspberry. ± Ø 1.38 in

2876 | 0.42 oz x 48



PETITS FOURS ART DECO

6 flavors: crumble covered chou, caramel cream, milk chocolate; cocoa biscuit, crunchy salted chocolate, chocolate cream; crumble, raspberry jelly, vanilla mousse; coconut biscuit, coconut blanc-mange, strawberry jelly, butter cream, coconut financier, almonds, puré mango passion fruit, coconut flavoured butter cream; hazelnut chocolate covered merengue, gianduja chocolate mousse, chopped hazelnuts. 8 units of every flavor.

TDP004183 | 19.04 oz platter of 48 units



DESSERT SHOTS ASSORTMENT

4 flavors : tiramisu, double chocolate mousse, lemon meringue, raspberry vanilla. 9 units of every flavor.

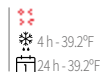
TDP005575 | 38.09 oz platter of 36 units



RED FRUIT AND MASCARPONE VERRINE

Tiramisu-style mascarpone mousse with red fruits and berries.

2029 | 1.06 oz x 24





NEW

MINI FIG SHORTBREAD

Shortcrust pastry, almond cream, fig wedges.

± 2.95 x 0.98 x 0.79 in
4045 | 1.02 oz x 50



NEW

MINI APPLE PIE

Butter shortcrust pastry, caramelized apples, cinnamon apple puré, toasted crumble.

± 1.38 x 1.38 in
160028 | 1.23 oz x 88



NEW

MINI VANILLA CHEESECAKE

Biscuit base, vanilla cream cheese.

± Ø 2.56 in
ICCBAK07028 | 1.41 oz x 28



NEW

MINI PECAN PIE

Shortcrust pastry, brown sugar mix, half pecan nut.

± 2.36 x 0.98 in
3288 | 1.59 oz x 30



MINI CHOCOLATE LAVA CAKE

Molten chocolate lava cake. Butter, chocolate, eggs and sugar.

± Ø 1.97 in
4162 | 1.23 oz x 60



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 bakeries suitable for every occasion.

Viennoiseries



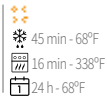
Viennoiseries



CROISSANT

23% of P.D.O. butter.

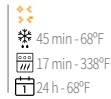
31780 | 2.82 oz x 60



PAIN AU CHOCOLAT

21% of P.D.O. butter and 8% 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

160394 | 3.53 oz x 48

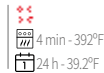


BELGIAN WAFFLE

Ideally toasted or oven warmed.

± 6.70 x 3.974 in

160379 | 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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Place your order via Whatsapp



Process your order quickly



Access our Catalog in one click



Take advantage of our special offers

OFFICE HOURS:

From Monday to Friday, 9am-5pm

When you place your order by WhatsApp or Email, you can place it any day of the year, at any time. Keep in mind that it will be processed and confirmed within business hours on working days of the week.

Try our delicacies!

We invite you to try our ice creams and pastries through a sample box. We hope you'll take as much pleasure in tasting them as we did making them. Let us surprise you with our artisan delicacies.



Keys



Frozen



Raw



Precooked



Ready to use after the indicated processing



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 March 15, 2023



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