

Bon Patissier



Frozen Bakery Specialties

Croissants
Sweet & Savory Croissants
Assorted Danish
Puff Pastry Dough
Pizza Flat Bread Crust

Tart Shells
Breads
Macarons
Chocolate Lava Cake
Wafer Cookies

The logo for Bon Patissier features the brand name in a blue, cursive script font, centered within a yellow rounded rectangular box. This box is set against a background of vertical yellow and blue stripes.

Bon Patissier

*Bon Patissier is a frozen line of quality bakery
and viennoiserie specialties.*

Croissants

Sweet & Savory Croissants

Assorted Danish

Puff Pastry Dough

Pizza Crust

Tart Shells

Breads

Macarons

Chocolate Lava Cake

Wafer Cookies

201.939.5656

www.parisgourmet.com



Bon Patissier
**ALL BUTTER
FROZEN SPECIALTIE**

VIENNOISERIE - CROISSANTS - PASTRY - BREADS - PUFF PASTRY



distributed by Paris Gourmet, C

PASTRY-1 www

Assorted Croissants



Savory Spinach & Cheese Croissant

Item #	Description	Unit Size	Bake Temp.	Bake Time	Case CT	GROSS WT in LB / CS
BON012	Croissant Mini	2" / 0.8 oz	370°F / 188°C	14 min.	240	14.5 lb
BON020	Croissant Medium	3.9" / 2.2 oz	370°F / 188°C	14 min.	80	13.5 lb
BON013	Croissant Large	4.3" / 3 oz	370°F / 188°C	15 min.	64	14.5 lb
BON035	Croissant Parisien Large "Straight"	7" / 2.12 oz	370°F / 188°C	14 min.	56	14.25 lb
BON026	Croissant Almond Medium	4.9" / 2.6 oz	370°F / 188°C	14 min.	90	17 lb
BON022	Croissant Raisin Large	3.9" / 3.5 oz	370°F / 188°C	16 min.	98	24 lb
BON014	Croissant Chocolate "Pain Chocolat" Small	2.7" / 1.1 oz	370°F / 188°C	12 min.	240	19 lb
BON021	Croissant Chocolate "Pain Chocolat" Medium	3.7" / 2.2 oz	370°F / 188°C	14 min.	90	15 lb
BON015	Croissant Chocolate "Pain Chocolat" Large	4.3" / 2.88 oz	370°F / 188°C	16 min.	105	20.5 lb
BON025	Croissant Spinach & Ricotta Large	6.4" / 3 oz	370°F / 188°C	12 min.	72	14.5 lb



Parisien Croissant



Croissant



Chocolate Croissant
"Pain Chocolat"

Assorted Danish



Kouign Amann

Item #	Description	Unit Size	Bake Temp.	Approx. Time	Case CT	GROSS WT in LB / CS
BON018	Danish Cheese Small	3.9" / 1 oz	370°F / 188°C	12 min.	270	19.5 lb
BON047	Danish Cheese Large	6.5" / 2.7 oz	370°F / 188°C	12 min.	98	17.5 lb
BON041	Danish Blueberry Small	4" / 1 oz	370°F / 188°C	11 min.	240	17.5 lb
BON048	Danish Chocolate Chip Twist Large	8.25" / 3.17 oz	370°F / 188°C	12 min.	96	19 lb
BON029	Danish Cinnamon Bun Small	2.9" / 1.7 oz	370°F / 188°C	12 min.	108	12.7 lb
BON067	Danish Kouign Amann	3.5" / 2.82 oz	370°F / 188°C	19 min.	90	18 lb



Cheese Danish



Cinnamon Bun



Chocolate Chip Twist Danish

Baking Instructions

All the baking times are approximate and based on the Rotary Rack Oven, which temperatures need to be adjusted to match baking time.

Adjustments: Once the product is baked and completely cooled; if the center is not fully baked even though the outside is golden brown, you'll need to lower your oven temperature. Also, if the result produces an overly dry product, it is baking too slowly and you will need to raise your oven temperature.

Organization: You may tray up the products and store them in refrigeration the day prior to baking. There is no need to cover the product. If it isn't cold enough, the product will start proofing which will negatively affect the final quality. Please verify your temperature to 38°F / 3.3°C or below. (Convection oven may require -20°F / -6.6°C). Deck oven may require +40°F / +4.4°C)

If you choose to bake the product while frozen, you need to lower the oven temperature by 30°F / -1.1°C.

Specialties Doughs



Puff Pastry Dough



Rustic Thick Pizza Crust - Round



Tarte Flambe Crust



Rustic Pizza Crust - Oval

Item #	Description	Unit Size	Case CT	GROSS WT in LB / CS
BON001	Puff Pastry Dough 1/2 Sheet 100% Butter	1.1 lb	16	20.5 lb
BON027	Puff Pastry Dough FULL Sheet 100% Butter	2.2 lb	16	38 lb
BON011	Puff Pastry Dough FULL Sheet EXTRA THIN 100% Butter	1.5 lb	20	30 lb
BON105	Rustic Pizza Thick Crust ROUND	11"	28	21.5 lb
BON106	Rustic Pizza Crust OVAL	11"	64	24.5 lb
BON104	Tarte Flambe Thin Crust	11"	30	8 lb

Tart Shells



BON030



BON033



BON002





BON112



BON008



Item #	Description	Unit Size	Case CT	GROSS WT in LB / CS
BON030	Tart Shell Neutral Dough (Made with Vegetable Oil) 100% Vegan	1.75"	204	5.10 lb
BON032	Tart Shell Neutral Dough (Made with Vegetable Oil) 100% Vegan	3.75"	120	13.90 lb
BON112	Tart Shell Neutral Dough (Made with Butter)	3.9"	84	12.50 lb
BON033	Tart Shell Neutral Dough (Made with Butter)	4.72"	48	9.4 lb
BON002	Tart Shell Sweet Dough (Made with Butter)	3.3"	112	8.65 lb
BON008	Tart Shell Sweet Dough (Made with Butter)	3.9"	100	11.65 lb



Artisan Breads

BON566
Artisan Roll



BON540
French Demi Baguette



BON570
French Baguette



BON565
9 Grain Loaf



BON520
Ciabatta



BON551
French Dinner Roll



BON510
Focaccia



BON902
Stirato Square Roll



Item #	Description	Unit Size	Case CT	GROSS WT in LB / CS
BON566	Artisan Roll A delicate flavor with a thin crisp crust, our Artisan Roll is a perfect mid-size sandwich carrier.	5.1 oz	50	17.8 lb
BON570	French Baguette A classic on its own with thin crust and delicate flavor. A perfect compliment to pâté and cheese, or to make light sandwiches.	10.9 oz	22	16.7 lb
BON520	Ciabatta An Italian classic from the Piedmont region, with a soft porous texture-light and delicate flavor. A beautiful thin crust table bread that complements cheese, salami, mustard and sausage.	16.8 oz	15	17.5 lb
BON510	Focaccia A crisp amber crust surrounds soft, moist "Old World" porous interior that's perfect for dipping in olive oil and balsamic vinegars.	22.5 oz	14	21.4 lb
BON540	French Demi Baguette Classic French Baguette just the perfect one portion sandwich size version!	4 oz	60	16.8 lb
BON565	9 Grain Loaf Blend of grains including oats, barley, quinoa, millet, whole wheat flour, rye, and flax seeds to give a rich texture inside surrounded by rough seed-strewn crust.	22.9 oz	16	24.6 lb
BON551	French Dinner Roll Traditional French roll with a thin crust and delicate flavor, the perfect table centerpiece.	1.2 oz	180	14.1 lb
BON902	Stirato Square Roll A blend of durum and wheat flours plus extra virgin olive oil give this Stirato a thinner crust and a light, tender texture. Great for sandwiches.	4.1 oz	60	15.1 lb

TO BAKE:

Bread must be thawed before baking. Thawing: 15 minutes Oven Baking: 385°F/ 196°C for 10-14 minutes. Convection oven preferred - - with other ovens carefully monitor baking time. Resting: 20 minutes. Best served at room temperature.

BON591
French Baton



BON904
Challah
Pullman Loaf



BON900
Rustic French
Batard



BON905
French White
Pullman Sliced
Loaf



BON903
Challah Burger
Bun



BON906
Multigrain
Pullman Sliced
Loaf

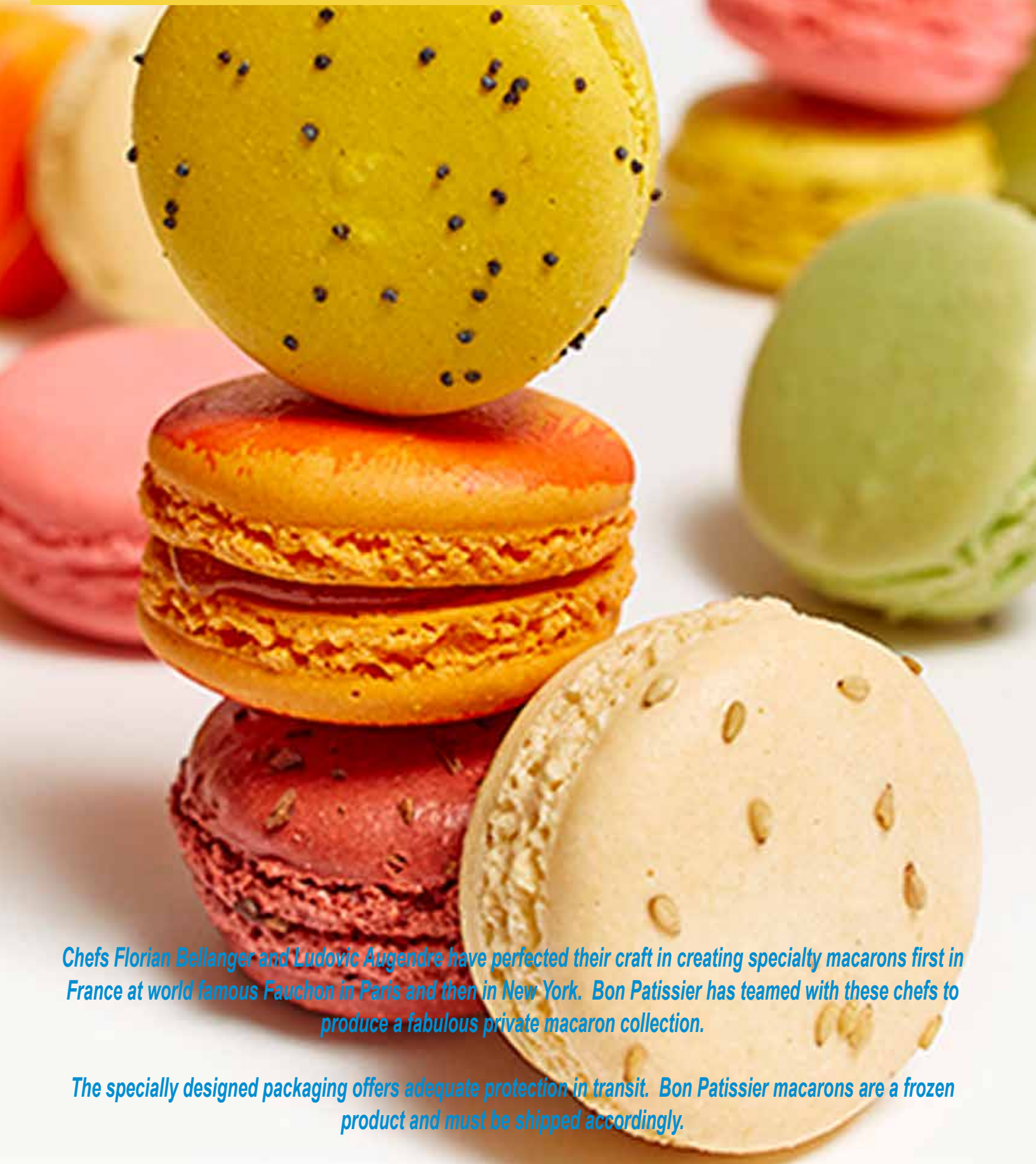


BON916
Challah Slider
Bun



Item #	Description	Unit Size	Case CT	GROSS WT in LB / CS
BON591	French Baton A classic baguette, slightly smaller portion, with thin crust and delicate flavor. It's a perfect compliment to pate and cheese, or to make light sandwiches.	7.7 oz	38	20 lb
BON900	Rustic French Batard Uniquely shaped with hand-scored crust and delicate light interior. Great for sandwiches, cheese platters or serving with flavored oils.	11.9 oz	20	16.6 lb
BON903	Challah Burger Bun Challah bun with an egg-washed thin crust and a sweet, moist interior, similar to a French brioche and perfect for veggie, chicken, tuna or beef burgers. No baking needed, just thaw and serve.	2.5 oz	60	11.3 lb
BON916	Challah Slider Bun Mini Challah bun with an egg-washed thin crust and a sweet, moist interior - perfect for appetizers and pub food. No baking needed, just thaw and serve.	1.3 oz	192	17 lb
BON904	Challah Pullman Loaf Traditional Jewish egg bread, similar to French Brioche, with a glossy thin crust and a sweet, moist interior, perfect for French toast, Monte Cristo or table bread. No baking needed, just thaw and serve.	25.8 oz	10	17.9 lb
BON904	French White Pullman Sliced Loaf A nice loaf for toast and sandwiches. This loaf has 25 slices (1/2 inches thick) and a soft and tender texture. No baking needed, just thaw and serve.	36.3 oz	10	22.4 lb
BON906	Multigrain Pullman Sliced Loaf A nice loaf for toast and sandwiches. This Multigrain has 24 slices and a hearty blend of seeds and wholesome grains. No baking needed, just thaw and serve.	39.9 oz	10	26.1 lb

Macarons



Chefs Florian Bellanger and Ludovic Augendre have perfected their craft in creating specialty macarons first in France at world famous Fauchon in Paris and then in New York. Bon Patissier has teamed with these chefs to produce a fabulous private macaron collection.

The specially designed packaging offers adequate protection in transit. Bon Patissier macarons are a frozen product and must be shipped accordingly.

Macaron Collections



Simply
Thaw & Serve!

Item #	Description	Unit Size / Case Count	GROSS WT in LB / CS
BON300	Macarons Parisien Collection - Chocolate, White Chocolate, Raspberry, Apricot, Lemon, Pistachio	192 pcs (6 Flavors) / 1 (48 pcs per tray w/ 4 trays)	8 lb

Macaron Single Flavors



Item #	Description	Unit Size / Case Count	GROSS WT in LB / CS
BON305	Chocolate	192 pcs / 1 (48 pcs per tray w/ 4 trays)	8 lb
BON307	Pistachio	192 pcs / 1 (48 pcs per tray w/ 4 trays)	8 lb
BON308	Raspberry	192 pcs / 1 (48 pcs per tray w/ 4 trays)	8 lb

Item #	Description	Unit Size / Case Count	GROSS WT in LB / CS
BON309	Coffee	192 pcs / 1 (48 pcs per tray w/ 4 trays)	8 lb
BON312	Blueberry	192 pcs / 1 (48 pcs per tray w/ 4 trays)	8 lb
BON314	Almond	192 pcs / 1 (48 pcs per tray w/ 4 trays)	8 lb

Chocolate Lava Cake



To Bake:

Placed desired amount of cakes directly on sheet pan from box/freezer. Bake in a preheated oven at 350°F / 177°C for 10-20 minutes, depending on type of oven.

Remove from oven and invert the cake out of the tin mold onto a plate. Serve immediately!

Item #	Description	Unit Size	Case CT	GROSS WT in LB / CS
BON063	Chocolate Lava Cakes - Large	4.8 oz	50	13.5 lb

Baked Wafer Cookies



**Excellent
Packaging!**

This is not a frozen item.

Item #	Description	Unit Size / Case Count	GROSS WT in LB / CS
BON803	Rolled Wafer Cookies with Chocolate-Hazelnut Filling	245 Pieces per Carton 2 / 1	9.8 lb
BON802	Rolled Wafer Cookies	280 Pieces per Carton 2 / 1	8 lb
BON801	Fan Wafer Cookies	300 Pieces per Carton 2 / 1	8 lb



Bon Patissier



5.2021

201.939.5656

www.parisgourmet.com