

FROZEN Desserts



201-939-5656

parisgourmet.com

JEAN NOËL FROZEN Desserts

A curated collection of artisanal desserts, where classic inspirations and modern creativity meet in layers of flavor, texture, and beauty. From timeless French icons to vibrant fruit pairings and rich chocolate creations, this collection showcases desserts crafted with precision, artistry, and irresistible flavor. Easy, convenient, just thaw, and ready to serve!

Our dessert collection is made to delight.

Product of France

Item #	Description	Inches L x W x H	Unit Count/ Case
JN1201	Strawberry Rhubarb Layers of strawberry–rhubarb compote and almond biscuit meet a light strawberry mousse, all balanced on a Breton biscuit for a bright, refreshing classic with a refined finish.	2.5" x 2.5" x 1.25"	12 Cakes / 1
JN1202	Classic Opera A timeless favorite: delicate almond biscuit, rich coffee buttercream, and silky chocolate ganache, artfully layered in a sleek rectangular form.	3.6" x 1.6" x 1.1"	30 Cakes / 1
JN1203	Chocolate Hazelnut Square Hazelnut shortcake paired with creamy caramel and toasted hazelnuts, layered with chocolate mousse, and elegantly finished with an almond–chocolate glaze.	3.6" x 1" x 1.5"	12 Cakes / 1
JN1204	Mango Caramel Tropical notes of mango–caramel pineapple compote are nestled between almond–coconut biscuit and airy mango mousse, enrobed in a golden almond chocolate glaze and finished with a delicate white chocolate velvet spray.	3.6" x 1.1" x 1.6"	12 Cakes / 1
JN1205	Exotic Coconut A vibrant interplay of pineapple compote, tender coconut biscuit, and chocolate crunchies, topped with airy pineapple foam, enrobed in a white velvet spray, and crowned with coconut ganache.	3.6" x 1.1" x 1.6"	12 Cakes / 1
JN1206	Vanilla Raspberry Raspberry compote and mousse layered with buttery Breton biscuit and smooth vanilla mousse, beautifully finished with a red velvet spray for a striking touch.	2.5" x 2.5" x 1.25"	12 Cakes / 1
JN1207	Chocolate Serpentine An indulgent composition of dark chocolate mousse, tender chocolate and almond biscuit, and a soft, mirror chocolate glaze.	3" x 1.6" x 1.5"	12 Cakes / 1
JN1208	Mont Blanc–Chestnut The iconic Mont Blanc reimaged: delicate chestnut cream and traditional flavors presented in a modern, elegant sphere.	3.5" x 1.6"	12 Cakes / 1
JN1209	Vanilla Caramel Cannelé A chocolate biscuit, caramel cream and rich vanilla Bavarian cream, coated with a chocolate caramel icing.	2" x 2"	12 Cakes / 1
JN1210	Rose Bud Frozen dessert consisting of an almond biscuit, vanilla mousse, joconde biscuits soaked in vanilla syrup, red fruit mousse covered with red velvet.	2.25" x 2.5"	12 Cakes / 1

Preparation:

- Defrost before serving. Thaw for approximately 6 hours in the refrigerator +35°F/+39°F (+2°C/4°C).
- Open box, remove film.

Storage:

- Store in freezer at 0°F (-18°C) protected from odors.



JN1201

Strawberry Rhubarb

JN1202

Classic Opera



JN1203

Chocolate Hazelnut

JN1204

Mango Caramel



JN1205

Exotic Coconut



JN1206

Vanilla Raspberry

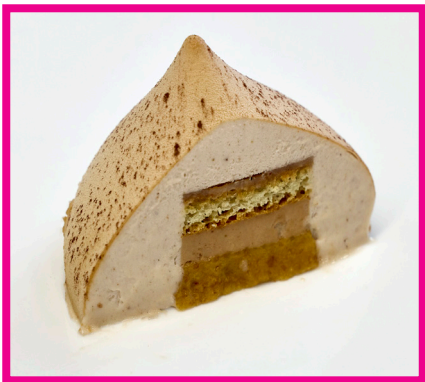
JN1207

Chocolate Serpentine



JN1208

Mont Blanc - Chestnut



JN1209

***Vanilla Caramel
Cannelé***



JN1210

Rose Bud

