

Manuel Latruwe

“We Make – You Bake!”

CROISSANTS



CROQUE MADAME



BLUEBERRY BUNS



PAIN AU CHOCOLAT



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About.

Benefits:

- consistent quality, mouth-watering puff pastry and delicious breads
- authentic recipe by Manuel Latruwe
- premium natural ingredients: best butter, Madagascar vanilla bean, Belgian chocolate
- no artificial or natural colours or flavours
- freezer-to-oven convenience
- easy preparation – we promise!

Minimize costs:

- reduce waste
- control cost per portion
- reduce storage and procurement costs of the ingredients
- reduce need for baking equipment
- time and labour saving

“We Make – You Bake!” frozen signature line by Manuel Latruwe offers a wide selection of fully baked and ready-to-bake frozen pastry products.

This premium frozen product line provides restaurant, cafe and coffee shop operators with the ability to serve freshly baked mouth watering pain au chocolat, croissants and danishes at a moments notice. Minimize your costs by minimizing daily waste. We provide products and easy to follow instructions that eliminate the need for an experienced baker or a pastry chef.

Manuel Latruwe utilizes only the finest natural ingredients like premium butter, highest quality flour, Belgian chocolate, Madagascar vanilla bean and Saigon cinnamon so that you can offer your customers the best product in town.

We guarantee quality, reliability, competitive pricing and 15 years of wholesale experience serving Calgary market.

We are always available to answers questions on our products, presentation and preparation.

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Handling Instructions.

Pain au chocolate, Croissant, Apple bun, Blueberry bun:

1. Keep frozen at -0F or below until ready to use.
2. Remove desired amount of buns from the packaging, return the remaining product to the freezer immediately.
3. Set product on a baking sheet spaced apart.
4. Optional. Brush with eggwash.
5. Cover with the bubble wrap placing the bubble side down to ensure the dough proves but doesn't dry out.
6. Defrost and prove the product until approximately double in size: let rise overnight at room temperature OR defrost overnight in a cooler and finish proving (if necessary) on a counter. Exact timing will vary on the humidity-temperature environment in the facility.
7. Bake at 375-400F for 10-15 minutes until golden. If using convection, reduce baking time.
8. Optional. Dust with icing sugar when product cools.

Cinnamon bun:

1. Keep frozen at -0F or below until ready to use.
2. Remove desired amount of buns from the packaging, return the remaining product to the freezer immediately.
3. Set product on a baking sheet spaced apart.
4. Optional. Brush with eggwash.
5. Cover with the bubble wrap placing the bubble side down to ensure the dough proves but doesn't dry out.
6. Defrost and prove the product until approximately double in size: let rise overnight at room temperature OR defrost overnight in a cooler and finish proving (if necessary) on a counter. Exact timing will vary on the humidity-temperature environment in the facility.
7. Bake at 350-375F for 13-18 minutes until golden. If using convection, reduce baking time.
8. Optional. Dress up your viennoiserie when product cools: dust with icing sugar or decorate with chocolate flakes.

Ham & Cheese croissant:

1. Keep frozen at -0F or below until ready to use.
2. Remove desired amount of product from the packaging, return the remaining product to the freezer immediately.
3. Set product on a baking sheet spaced apart.
4. Bake at 350-375F for 15-18 minutes or defrost the product and bake 350-375F for 4-6 minutes.

Croque Monsieur (or Croque Madame) sandwich:

1. Keep frozen at -0F or below until ready to use.
2. Remove desired amount of product from the packaging, return the remaining product to the freezer immediately.
3. Place sandwiches on a baking sheet.
4. Defrost overnight in the cooler or for 3 hours at a room temperature.
5. Bake at 375F for 10-14 minutes. Next, turn on the broiler for 3-5 minutes, or until cheese is bubbly and lightly browned.
6. Optional. Turn Croque Monsieur into Croque Madame by serving with a fried egg or poached egg on top.

Baguettes (pre-baked):

1. Keep frozen at -0F or below until ready to use.
2. Remove desired amount of product from the packaging, return the remaining product to the freezer immediately.
3. Place baguettes on a baking sheet.
4. Bake at 375F for 6-10 minutes.

White bread:

1. Keep frozen at -0F or below until ready to use.
2. Remove desired amount of product from the packaging, return the remaining product to the freezer immediately.
3. Defrost overnight in the cooler or for 3 hours at a room temperature or use frozen.
4. To be used in panini grill to make grilled cheese sandwiches.

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Ingredients.

No artificial or natural colours or flavours.

Pain au chocolate:

Flour, butter, water, Belgian dark chocolate, sugar, yeast, salt, wheat gluten, to increase freeze tolerance: dough conditioner.

Croissant:

Flour, butter, water, sugar, yeast, salt, wheat gluten, to increase freeze tolerance: dough conditioner.

Apple bun:

Croissant dough: flour, butter, water, sugar, yeast, salt, wheat gluten, to increase freeze tolerance: dough conditioner.

Filling: vanilla cream (milk, sugar, eggs, corn starch, vanilla), apples, brown sugar.

Apricot bun:

Croissant dough: flour, butter, water, sugar, yeast, salt, wheat gluten, to increase freeze tolerance: dough conditioner.

Filling: almond cream (butter, almond meal, eggs, icing sugar, flour), apricots.

Blueberry bun:

Croissant dough: flour, butter, water, sugar, yeast, salt, wheat gluten, to increase freeze tolerance: dough conditioner.

Filling: vanilla cream (milk, sugar, eggs, corn starch, Madagascar vanilla), blueberry.

Cinnamon bun:

Dough: flour, butter, water, sugar, yeast, salt, wheat gluten, to increase freeze tolerance: dough conditioner.

Filling: vanilla cream (milk, sugar, eggs, corn starch, vanilla), raisins, Saigon cinnamon.

Ham and cheese croissant:

Croissant dough: flour, butter, water, sugar, yeast, salt, wheat gluten, to increase freeze tolerance: dough conditioner.

Filling: Bechamel sauce (milk, 4 cheeses, flour, butter, salt, pepper), ham.

Topping: Swiss Gruyere cheese.

Croque Monsieur:

White bread: flour, water, whey, yeast, salt.

Filling: Bechamel sauce (milk, 4 cheeses, flour, butter, salt, pepper), ham, Swiss Gruyere cheese.

Topping: Swiss Gruyere cheese.

Baguette:

Flour, water, yeast, salt, whey (a milk derivative).

White bread:

Flour, water, whey (a milk derivative), yeast, salt