

*Oh so dreamy,  
incredible creamy!*



4200422



## Croissant cup *chocolate-hazelnut* FB

Fully baked croissant with butter; manually folded and baked in a muffin paper cup (coloured according the taste) resulting in a unique & differentiating shape. Filled with a chocolate-hazelnut paste and sprinkled with dark chocolate nibs & crushed hazelnuts. Made with 18% butter (share of total recipe).

- 73 g
- 24 PCS C/S — 112 C/S PAL
- BAKING 200°C · 3-4'
- FULLY BAKED

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## Croissant cup *speculoos* FB

Fully baked croissant with butter; manually folded and baked in a muffin paper cup (co-branded with Lotus Biscoff) resulting in a unique & differentiating shape. Filled with a speculoos Lotus Biscoff spread and decorated with Lotus Biscoff cookie crumble. Made with 18% butter (share of total recipe).

- 73 g
- 24 PCS C/S — 112 C/S PAL
- BAKING 200°C · 3-4'
- FULLY BAKED