FROZEN DESSERTS

BONCOLAC
LA PASSION GOURMANDE

Sweet Range

Fine PASTRIES

Passionate, and by your side!

Serving tip

Know-how
AND EXTENSIVE EXPERIENCE

For 60 years, Boncolac has been one of the leading manufacturers offering traditional and original recipes made exclusively in France. In the heart of Southwest France, in Bonloc (department 64), Rivesaltes (department 66) and Montblanc (department 34), Boncolac produces 500 items of frozen desserts with the utmost respect for tradition and taste!

PASSIONATE FROM *day one*

As time passes, recipes change to keep up with the latest trends.
At Boncolac, we are always committed to inventing and creating remarkable desserts, with the same passion, high quality of ingredients and preserved pastry-making expertise.

All of the Boncolac teams work tirelessly to achieve the same level of excellence, whether they are creating traditional signature recipes, pastry essentials or new innovations.

With its tarts, cakes, puddings and individual specialities, Boncolac meets the expectations of all its clients. A real symbol of gastronomy, the brand has no limits: with a selection of fine ingredients, unique craftsmanship and 1000 ideas always brewing, our chefs have many more surprises in store for your gourmet moments!

THE BONCOLAC COMMITMENT *through tasting panels*

Always endeavouring to live up to expectations, **Boncolac regularly tests its recipes by consumer panels**.

These essential sensory analyses are taken into account to make adjustments and offer tasty pastries that will delight as many people as possible.

THE CULTURE *of quality*

In order to respect these creations and preserve their flavours all the way to your table, **the Boncolac research & development and production teams are committed day after day to selecting the best products**, improving production processes and honing their expertise.

These essential challenges are reflected in the Boncolac team's will **to make the company a reference in the world of frozen pastries**.

WORK IN PARTNERSHIP *with chefs*

With the ongoing aims of innovating, concocting original regional recipes and finding products that will live up to our clients' expectations, we work alongside great chefs who assist us in the development of our products.

BONCOLAC
LA PASSION GOURMANDE

● Frozen pastry production sites

A RESPONSIBLE COMPANY
attentive to the quality of its products

The Boncolac factory is certified to the highest level of IFS (International Food Standard) and **BRC** (British Retail Consortium), and meets HACCP standards.

At all levels of the company, from product design by our research & development department to transport, production, purchasing, facilities and machines, Boncolac is equipped with tried and tested means and processes compliant with the most stringent food processing standards.

ENVIRONMENTAL COMMITMENT
for a sustainable palm oil industry

Boncolac is actively involved in the RSPO certification process, and all of our products use RSPO oil.

The Roundtable on Sustainable Palm Oil (RSPO) aims to develop a responsible global palm oil industry through a certification and audit system covering production and the supply chain. Founded in 2004, this initiative now rallies over 670 members - from producers to distributors - around the world.

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Tarts

Ø 27 cm

SPECIALTIES

A Crème brûlée Style Tart

UNA TARTA
DE CREMA CATALANA

CREME BRULÉE TARTE

焦糖布蕾挞

Egg cream filling with Bourbon crushed vanilla pods, topped with a caramel glaze.

780 g
Whole **4437**

Morello cherry Tart

TARTA FLAN DE GUINDAS

SCHATTENMORELLENTARTE

黑樱桃克拉芙缇蛋糕

Whole Morello cherries in a crème pâtissière.

1000 g
Whole **9738**

Apricot Tart

TARTA FLAN DE ALBARICOQUE

APRIKOSENTARTE

杏桃挞

Apricot quarters in a crème pâtissière.

1000 g
Whole **4243**

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Nuts Tart

TARTA DE NUEZ
NUSSTARTE
核桃挞

Rich nut frangipane decorated with walnuts and almond slices.

850 g	
Whole	2797

70 % of cocoa

"Grand Arôme" Chocolate Tart

TARTA DE CHOCOLATE "GRAND ARÔME"
SCHOKOLADENTARTE "GRAND ARÔME"
巧克力挞

Chocolate crème pâtissière glazed with dark chocolate (70% cocoa solids), decorated with plain chocolate sticks.

900 g	
Whole	1124
Pre-cut (x10)	1125

Almond Cake

PASTEL VASCO
"BASKISCHER" KUCHEN
杏仁馅饼

Almond crème pâtissière encased in an all butter pastry.

1000 g	
Whole	9479
Pre-cut (x8)	9488

Made in the region of the French Basque country

BASQUE RECIPE

Tarts

Ø 27 cm

SPECIALTIES

Red Fruit and Apple Crumble Tart

TARTA DE MANZANAS Y FRUTOS ROJOS CRUMBLE

STREUSELKUCHEN MIT APFEL UND ROTE BEEREN

苹果红莓奶酥挞

Apple compote and pieces combined with whole red fruits (raspberries, redcurrants and black currants), crumble topping with brown sugar.

910 g	
Whole	**4557**

Soft Chocolate and Toffee Tart

TARTA SUAVE DE CHOCOLATE Y TOFFEE

CREMIGE SCHOKOLADE-TOFFEE TARTE

软心巧克力太妃挞

Toffee & chocolate ganaches.

750 g	
Whole	**4121**

Generous Apple Tatin Tart

GENEROSA TARTA TATIN DE MANZANA

LECKERE “TATIN” TORTE

焦糖苹果反烤挞

Caramelised fresh apple quarters.

1200 g	
Whole	**1914**
Pre-cut (x8)	**1937**

BONCOLAC
La Passion Gourmande

Chef's secret

Be inspired, be creative!

Portions can easily be customized to fit all your needs; à la carte, buffet, coffee shop... all combinations are possible!

Tarts

Ø 27 cm

RED FRUITS

Strawberry Tart

TARTA DE FRESA

ERDBEERTARTE

草莓挞

Rich almond frangipane layered with hand placed strawberries.

900 g	
Whole	3996
Pre-cut (x8)	4031

Cherry and Morello Cherry Tart

TARTA DE CEREZAS Y GUINDAS

GEMISCHTE KIRSCHENTARTE

樱桃和黑樱桃挞

Cherries and Morello cherries on a cherry compote.

850 g	
Whole	3106

Raspberry Tart

TARTA DE FRAMBUESA

HIMBEERTARTE

树莓挞

Whole raspberries layered on a raspberry puree.

800 g	
Whole	7100

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Blueberry Tart

TARTA DE ARÁNDANOS
BLAUBEERTARTE
蓝莓挞

Whole blueberries layered on a rich frangipane.

900 g
Whole 2070

Small Raspberry Tart

PEQUEÑA TARTA DE FRAMBUESA
KLEINE HIMBEERTARTE
小树莓挞

A raspberry tart that will perfectly fit your tea sets and events.

470 g
Whole 4237

Ø 21 cm

Small Blueberry Tart

PEQUEÑA TARTA DE ARÁNDANOS
KLEINE BLAUBEERTARTE
小蓝莓挞

A blueberry tart that will perfectly fit your tea sets and events.

430 g
Whole 4238

Ø 21 cm

Tarts

Ø 27 cm

YELLOW FRUITS

"Traditional" Apple Tart

TARTA DE MANZANA

APFELTARTE

经典苹果挞

Fresh apple slices hand layered on an apple compote.

1000 g	
Whole	**9481**
Pre-cut (x8)	**9489**
Pre-cut (x10)	**5366**

Apple Normandy Tart

TARTA DE MANZANA NORMANDA

APFELTARTE "NORMANDIE"

诺曼底苹果挞

Fresh apple slices encased in a crème pâtissière.

950 g	
Whole	**3229**

Pear «Bourdaloue» Tart

TARTA DE PERA «BOURDALOUE»

«BOURDALOUE» BIRNENTARTE

梨挞

Rich butter frangipane with 10 William pear halves.

1000 g	
Whole	**3227**
Pre-cut (x8)	**3228**

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Apricot Tart

TARTA DE ALBARICOQUE

APRIKOSENTARTE

杏桃挞

Apricot halves nicely hand-arranged with craftsmanship on a new smooth, rich cream.

950 g	
Whole	**2879**
Pre-cut (x8)	**2880**

Multifruit Tart

TARTA MULTIFRUTA

OBSTTARTE

综合水果挞

3 rings of hand layered fruits: Quetsch plums, apricots and raspberries on a compote.

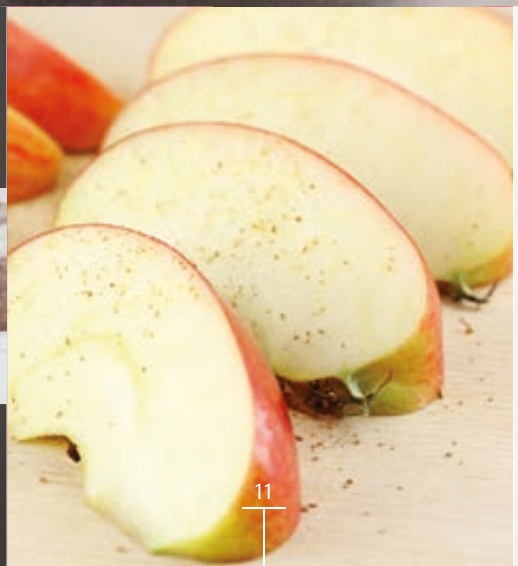
900 g	
Whole	**7095**

Chef's secret

Fresh fruit

All Boncolac apple tarts are made with fresh fruits.

They are delicately chosen, peeled and sliced prior to production.



Expertise

Hand layered

Boncolac hand places most of the fruit for a perfect presentation.

Tarts

Ø 27 cm

EXOTICS

"Intense" Coconut Tart

TARTA DE COCO «INTENSA»

KOKOSNUSSTARTE MIT EXTRA VIEL KOKOSMARK

香浓椰子挞

Coconut filling topped with grated coconut.

1 kg	
Whole	**4078**

"Traditional" Coconut Tart

TARTA DE COCO

KOKOSNUSSTARTE

椰子挞

Coconut filling topped with grated coconut.

1 kg	
Whole	**9608**
Pre-cut (x8)	**9611**

Pineapple and Coconut Tart

TARTA DE PIÑA Y COCO

ANANAS-KOKOSTARTE

菠萝椰子挞

Coconut filling topped with pineapple slices.

950 g	
Whole	**2631**

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"Grand Arôme" Lemon Tart

TARTA DE LIMÓN
ZITRONENTARTE
柠檬挞

Natural lemon filling.

850 g	
Whole	1881

Tarts

MERINGUE

Ø 27 cm

NEW

Lemon Meringue Tart

TARTA DE LIMÓN Y MERENGUE

ZITRONENBAISERTARTE

柠檬蛋白挞

Lemon-flavoured filling decorated with a waved meringue topping on a golden pastry.

1000 g

Pre-cut (x10) **5648**

Lemon Meringue Tart

TARTA DE LIMÓN Y MERENGUE

ZITRONENBAISERTARTE

柠檬蛋白挞

A balanced lemon flavoured cream (juice and flavouring) with meringue topping textured with a spatula.

1000 g

Whole **5239**

Passion Fruit Meringue Tart

TARTA DE FRUTA DE LA PASIÓN CON MERENGUE

PASSIONFRUCHTBAISERTARTE

热情果蛋白挞

Passion fruit cream, «waved» meringue topping, sprinkled with grated coconut and finished with a blow-torch.

960 g

Whole **5270**

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Raspberry Meringue Tart

TARTA DE FRAMBUESA Y MERENGUE

HIMBEERBAISERTARTE

覆盆莓蛋白挞

Raspberry cream filling with a light-pink meringue topping.

950 g
Whole **4807**

Small Lemon Meringue Tart

PEQUENA TARTA DE LIMÓN Y MERENGUE

ZITRONENBAISERTARTE

小柠檬蛋白挞

Lemon cream filling encased in a butter pastry, decorated with a nice meringue topping.

500 g
Whole **2838**

Ø 21 cm

Large Lemon Meringue Tart

TARTA GRANDE DE LIMÓN CON MERENGUE

GROSSE ZITRONENBAISERTARTE

大柠檬蛋白挞

Lemon flavoured filling, decorated with a hand-piped meringue.

1350 g
Whole **4455**

Ø 32 cm

Cakes

ROUND CAKES

NEW

Chocolate Cake

PASTEL DE CHOCOLATE

SCHOKOLADENKUCHEN

巧克力蛋糕

A generous chocolate moist cake, with a hand-made look.

1100 g	
Whole	**5673**
Pre-cut (x10)	**5674**

Fruit Cake

PASTEL DE FRUTAS

OBSTKUCHEN

香草水果蛋糕

A soft and fruity vanilla flavoured cake with morello cherries, apples and apricots.

625 g	
Pre-cut (x12)	**5337**

Chocolate Pudding

PUDIN DE CHOCOLATE

SCHOKOLADEFONDANT

巧克力布丁蛋糕

Chocolate with 70% cocoa solids.

950 g	
Whole	**2799**

BONCOLAC
La Passion Gourmande

Cakes

MOUSSE CAKES

Crème Brûlée Mousse Cake

TARTA DE MOUSSE DE CREMA CATALANA

CRÈME BRÛLÉE-MOUSSE-KUCHEN

焦糖布丁慕斯蛋糕

Sponge cake, caramel feuillantine, crème brûlée mousse covered with a caramel glaze.

800 g
4507

Chocolate Fondant

FONDANT DE CHOCOLATE

SCHOKOLADEN-MOUSSE-KUCHEN

巧克力芬达班德

Cocoa sponge cake, chocolate mousse with 70% cocoa topped with a dark chocolate glaze.

800 g
9427

BONCOLAC
LA PASSION GOURMANDE

Expertise

Convenient

Boncolac packs its mousse cakes in easy-to-serve packagings.
A cardboard mould with a graduated portion cutter guide: 12 or 15 portions.

Pear and Chocolate Charlotte

CHARLOTA DE PERA Y CHOCOLATE / BIRNEN-SCHOKOLADEN CHARLOTTE / 梨子巧克力奶油布丁

Pear and chocolate mousse, imbibed sponge cakes, sponge fingers topped with diced pears and chocolate shavings.

800 g
1423

Red Berry Charlotte

CHARLOTA DE FRUTOS ROJOS / BEERENOBST CHARLOTTE / 红莓奶油布丁

Raspberry mousse, imbibed sponge cakes, sponge fingers topped with a red fruits mix.

800 g
1607

Tiramisu

TIRAMISÚ

TIRAMISU

提拉米苏班德

Coffee and rum soaked sponge cakes, Marsala sabayon topped with cocoa powder.

950 g
9349

Gluten Free

Gluten Free

Lactose Free

DESSERTS

NEW

Gluten Free Apple Tartelette

SIN GLUTEN TARTALETAS DE MANZANA

GLUTENFREIE APFEL-TÖRTCHEN

无麸质苹果馅饼

A crispy shortcrust pastry made with a secret ingredient: rice flour, filled with apple compote and hand-layered fresh apples.

75 g x 18

5502

Gluten Free Chocolate Cake

SIN GLUTEN PASTEL DE CHOCOLATE

GLUTEN FREIER SCHOKOKUCHEN

无麸质巧克力熔岩蛋糕

A delicious 60% cocoa chocolate cake with a soft texture.

80 g x 18

5501

NEW

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Organic

DESSERTS

Organic Apple Tart

TARTA DE MANZANA ORGÁNICA
BIO APFELTARTE
有机苹果挞

Fresh organic apple slices on an organic apple compote encased in and organic golden pastry.

850 g
Pre-cut (x12) **3741**

Ø 27 cm

Small Organic Apple Tart

PEQUEÑA TARTA DE MANZANA ORGÁNICA
KLEINE BIO APFELTORTE
小有机苹果挞

Fresh organic apple slices on an organic apple compote encased in and organic golden pastry.

500 g
Pre-cut (x10) **3918**

Ø 21 cm

Organic Chocolate pudding

PUDIN DE CHOCOLATE ECOLÓGICO
BIO SCHOKOLADEFONDANT
有机巧克力布丁

Fondant and soft organic chocolate pudding rich in cocoa (70%).

900 g
Pre-cut (x12) **3748**

Ø 27 cm

Individual Desserts

TARTLETS «CRÉATIVES»

OUR INDIVIDUAL PASTRIES

A wide range of creations!

Boncolac keeps what's essential and plays on quality through a wide range of traditional and original products that are always sure to please:

- different shapes, made with fruit, creamy fillings or meringue,
- sweet treats: including an American recipe, a Bordeaux speciality and the famous profiteroles

NEW

Apricot & Almond Cream Tartelette

ALBARICOQUE Y CREMA DE ALMANDRAS TARTALETAS

APRIKOSEN UND MANDELCREME TÖRTCHEN

长方形杏桃杏仁小挞

A pure butter pastry, filled with a creamy almond frangipane and delicious hand-placed apricot halves.

80 g x 15

5619

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NEW

Sicilian Lemon & Feuillantine Tartlet

LIMÓN DE SICILIA Y FEUILLANTINE TARTALETAS

TÖRTCHEN MIT ZITRONE AUS SIZILIEN UND FEUILLANTINE

长方形柠檬小挞

A pure butter pastry, topped with a creamy Sicilian lemon juice filling and a crispy feuillantine, sprinkled with hazelnut chips.

69 g x 15
5447

NEW

Ecuadorian Chocolate & Feuillantine Tartlet

CHOCOLATE DEL ECUADOR Y FEUILLANTINE TARTALETAS

TÖRTCHEN MIT SCHOKOLADE AUS ECUADOR UND FEUILLANTINE

长方形厄瓜多尔朱古力小挞

A pure butter pastry, filled with an Ecuadorian chocolate ganache and a crispy chocolate feuillantine, sprinkled with hazelnut chips.

67 g x 15
5448

NEW

Raspberry & Almond Cream Tartlet

FRAMBUESA Y CREMA DE ALMENDRAS TARTALETAS

HIMBEER- UND MANDELCREME TÖRTCHEN

长方形树莓杏仁小挞

A pure butter pastry, filled with a creamy almond frangipane and whole raspberries picked at their best.

67 g x 15
5449

Individual Desserts

TRADITIONAL TARTLETS

Lemon Meringue Tartlet

TARTALETA DE LIMÓN CON MERENGUE

ZITRONENBAISERTÖRTCHEN

柠檬蛋白小挞

Lemon filling decorated with a meringue swirl topping.

130 g x 18

4517

Raspberry Meringue Tartlet

TARTALETA DE FRAMBUESA CON MERENGUE

HIMBEERBAISERTÖRTCHEN

树莓蛋白小挞

Raspberry puree and lemon filling decorated with a meringue swirl.

130 g x 18

4518

Apple Tartlet with Almond Cream

TARTALETA DE CREMA CON ALMENDRA Y MANZANA

APFEL & MANDELCREME TÖRTCHEN

苹果杏仁忌廉小挞

Apple compote, almond cream, apple slices.

130 g x 27

4520

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Apple «Tatin» Tartlet

TARTALETA TATIN
DE MANZANA

TÖRTCHEN "TATIN"

苹果反烤挞

Caramelized apple quarters
on a butter shortcrust pastry.

130 g x 24
4521

NEW

Lemon Tartlet with Chocolate Bar Decoration

TARTALETA DE LIMÓN

ZITRONENTÖRTCHEN

柠檬小撻

A tangy lemon filling,
chocolate logo.

130 g x 18
4519

Square Apricot Tartlet

TARTALETA CUADRADA
DE ALBARICOQUE

APRIKOSENSCHNITTE

方形杏桃小挞

Apricot quarters, almond cream
on a croissant-style pastry.

110 g x 36
4523

Individual Desserts

SPECIALITIES

Chocolate Lava Cake

COULANT DE CHOCOLATE

SCHOKOLADECOULANT

巧克力心太软蛋糕

A molten centre chocolate cake made with 60% cocoa.

95 g x 24

5113

Brownies with Pecan nuts

BROWNIES CON NUECES DE PECÁN

BROWNIES MIT PEKAN-NÜSSEN

胡桃坚果布朗尼

A traditional brownies' recipe with pecan nuts pieces.

80 g x 30

3883

BASQUE RECIPE

Mini Almond Cake

PEQUEÑO PASTEL DE VASCO

KLEINER "BASKISCHER" KUCHEN

迷你杏仁馅饼

All-butter shortcrust pastry filled with a bitter-almond pastry cream.

95 g x 18

5267

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Canelés from Bordeaux

CANELÉS DE BURDEOS

CANELÉS AUS BORDEAUX

波尔多可丽露

Small French pastry with a soft and tender custard center and a dark, thick caramelized crust. The canelé is a French specialty from Bordeaux, Southwest French area.

60 g x 60
7096

Vanilla Ice Cream Profiteroles

PROFITEROLES

WINDBEUTEL

珍宝云呢拿冰淇淋泡芙

Choux pastry balls filled with dairy vanilla ice-cream with vanilla pods.

24 g x 40
1790

15 g x 60
9140

Chocolate profiteroles

PROFITEROLES DE CHOCOLATE

SCHOKOLADEN-WINDBEUTEL

朱古力泡芙

A chocolate flavored choux pastry filled with a delicious chocolate cream.

18 g x 60
5254

Finger Food

TART BITES & MINI BITES

NEW

Mini Chocolate Lavacake

MINI MOELLEUX DE CHOCOLATE

MINI MOELLEUX AUS SCHOKOLADE

迷你巧克力心太软蛋糕

A molten centre chocolate cake made with 60% cocoa.

20 g x 96

5665

Chocolate mini-portions

MINI PORCIONES DE CHOCOLATE

MINI-SCHOKOLADETORTEN STÜCKE

迷你巧克力挞

Chocolate (60% cocoa), butter & almond powder filling, cocoa shortcrust pastry.

290 g

Pre-cut (x16) **5035**

Original portion format

Lemon mini-portions

MINI PORCIONES DE LIMÓN

MINI-ZITRONENTORTENSTÜCKE

迷你柠檬挞

A natural lemon juice flavoured filling, with a shortcrust pastry.

275 g

Pre-cut (x16) **5036**

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Safari Chocolate bites

CHOCOLATE PASTELERIA MINIATURA

SCHOKOLADEN “MINI BITES”

撒哈拉巧克力组合

Sweet chocolate bites associated with 4 different flavors: caramel, brownie, praline and coffee.

9.5 g x 40

5564

Authentic recipe

Mini-Canelés from Bordeaux

MINI CANELÉS DE BURDEOS

MINI-CANELÉS AUS BORDEAUX

迷你可丽露

Small French pastry with a soft and tender custard center and a dark, thick caramelized crust. The canelé is a specialty from Bordeaux, Southwest French area.

16 g x 150

7102

Mini-Brownies with Pecan nuts

MINI BROWNIES CON NUECES DE PECÁN

MINI-BROWNIES MIT PEKANNÜSSEN

迷你布朗尼

A traditional brownies recipe with pecan nuts pieces.

15 g x 160

3884

FROZEN DESSERTS

BONCOLAC
LA PASSION GOURMANDE

Sweet Range

SOLUTIONS *Desserts*

Passionate, and by your side!

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Servung dp

Solutions

DESSERTS

THE RIGHT PRICE
for best value

- **Very affordable price per portion!**
- **A real variety of tastes!**
  (apple, chocolate, coconut, almond, apricot..)
- **Convenient ➥ Pre-cut x10 or 12**
  - Saves time!
  - Use as many as you wish!
  - Equal portion

BONCOLAC
LA PASSION GOURMANDE

Specialties

PRE-CUT x 12

Ø 27 cm

Almond Cake

PASTEL VASCO
"BASKISCHER" KUCHEN
杏仁馅饼

Almond crème pâtissière encased in a shortcrust pastry.

900 g
Pre-cut (x12) **1991**

Chocolate Lattice Tart

TARTA ENREJADA DE CHOCOLATE
SCHOKOLADENGITTERKUCHEN
巧克力馅饼

A dark chocolate crème pâtissière.

900 g
Pre-cut (x12) **1885**

Apricot Lattice Tart

TARTA ENREJADA DE ALBARICOQUE
APRIKOSENGITTERKUCHEN
杏桃馅饼

A rich apricot filling.

900 g
Pre-cut (x12) **1884**

Apple Lattice Tart

TARTA ENREJADA DE MANZANA
APFELGITTERKUCHEN
经典苹果馅饼

Apple compote.

900 g
Pre-cut (x12) **1883**

Tarts

Ø 27 cm

PRE-CUT X 10

NEW

Coconut Tart

TARTA DE COCO
KOKUSNUSSTARTE
椰子挞

A coconut cream topped with grated coconut on a golden crust.

750 g
Pre-cut (x10) **5484**

Lemon Tart

TARTA DE LIMÓN
ZITRONENTARTE
柠檬挞

Natural lemon filling.

750 g
Pre-cut (x10) **3164**

Chocolate Tart

TARTA DE CHOCOLATE
SCHOKOLADETARTE
巧克力挞

A chocolate and almond crème pâtissière topped with a dark chocolate glaze.

750 g
Pre-cut (x10) **3165**

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La Passion Gourmande

Pear «Bourdaloue» Tart

TARTA DE PERA
BIRNENTARTE
梨挞

Pear halves, almond frangipane.

750 g
Pre-cut (x10) **3743**

Morello Cherry Flan Tart

TARTA FLAN DE GUINDAS
SCHATTENMORELLENTARTE
黑樱桃克拉芙缇蛋糕

Whole Morello cherries in a crème pâtissière.

750 g
Pre-cut (x10) **4478**

Apple Tart

TARTA DE MANZANA
APFELTARTE
苹果挞

Fresh apple slices on an apple compote.

750 g
Pre-cut (x10) **2073**

Apple Normandy Tart

TARTA DE MANZANA NORMANDA
APFELTARTE “NORMANDIE”
诺曼底苹果挞

Fresh apple slices encased in a crème pâtissière.

750 g
Pre-cut (x10) **3105**

Tarts

PRE-CUT X10

Ø 21 cm

Small Apple Normandy Tart

TARTA DE MANZANA NORMANDA

APFELTARTE “NORMANDIE”

小诺曼底苹果挞

Fresh apple slices encased in a crème pâtissière.

480 g

Pre-cut (x10) **3916**

Small Chocolate Tart

TARTA DE CHOCOLATE

SCHOKOLADETARTE

小巧克力挞

A chocolate and almond crème pâtissière topped with a dark chocolate glaze.

500 g

Pre-cut (x10) **3914**

BONCOLAC
La Passion Gourmande

Chef's secret

Boncolac Pre-Cut Tarts: the partner of your daily operations

Discover our wide range of precut desserts. Easy to handle and to customize, they will ease everyday your operations.

A varied line of recipes to fit all needs and seasons.