



Pastry Supplies

Dessert Shells

Paris Gourmet– Moda Dessert Shells: Pastry 1 presents MODA tart shells - - a product line of pre-baked, shelf stable butter tart shells with a modern esthetic. The MODA tarts are crafted by hand using wholesome ingredients including New Zealand Butter. The tarts weigh 30-40% more than the average which gives a more stable structure and extends the shelf-life once it is filled and are also coated to delay sogginess. Unlimited applications and exact uniformity. Filling suggestions: mousse, ganache, pastry cream, fragipane, fruits in syrup.



Chocolate Tart Shell, Round
 CK2050 1.3", 288 ct.
 CK2065 2", 144 ct.
 CK2080 3", 72 ct.



Sweet Tart Shell, Round
 CK2040 1.3", 288 ct.
 CK2060 2", 60 ct.



Savory Tart Shell, Round
 CK2045 1.3", 288 ct.
 CK2057 1.9", 144 ct.
 CK2075 3.2", 144 ct.



Graham Tart Shell, Round
 CK2056 1.3", 288 ct.

Preparation Mixes and Powders



Crème Brulee Mix | CH3010 2.2 lb.
 One-step powdered prep to prepare crème brulee as well as a perfect ingredient to include in cakes & desserts.



Dark Chocolate Mousse Mix CH3020 2.2 lb.
White Chocolate Mousse CH3030 2.2 lb.
 Powdered cold soluble fresh cream stabilizer for production of freeze & cut stable fresh cream tortes and fillings.



Cocoa Powder 22/24% Milk Fat CH1090 11 lb.
 Alkalized, Dutch processed cocoa powder. Ready to use- great for baking and any low fat & low calorie recipes. Also excellent for desserts & ice cream!

Tiramisu Cream Mix | BS0247 2 lb.
 Powdered mix to prepare the perfect tiramisu or great to add in cakes and desserts for a unique flavor.

Meringue Powder | BS0246 10 lb.
 Pasteurized egg whites with sugar in a powdered form. Provides good stability and consistency, a neutral taste and aroma as well as a short whipping time and good solubility. Great for meringues, coconut macarons and all kinds of egg whites.

Hazelnut Praline Powder | BS0331 2.2 lb.
 Made from carefully selected hazelnuts that is finely ground and powdery and possesses the taste of roasted nuts. There is no oil film and it is very easy to work with. Great for praline cream, marshmallows, meringues, biscuits, shortbreads and more!

Pastry Inclusions



Feuilletine Flakes | BS0237 6 lb.
 Crispy wafer bits to add a slight sweet crunch to preparations such as mousse and ganache. Will stay crunchy in fat based masses.



Caramelized Sugar Bits | CH2063 2.2 lb.
 Great for adding texture and sweetness to any dessert or pastry. Also perfect as a decoration or can be used a crème brulee topping too.

Ghirardelli Caramel Sauce | CH3051 90.4 oz.
Ghirardelli Chocolate Sauce | CH3056 87.3 oz.
 Wonderfully rich, flavor for use in espresso drinks or ice cream/dessert topping.

Medium Caramelized Cocoa Nibs | CH1095 2.2 lb.
 Cracked and roasted cocoa beans enrobed in caramel.
Caramel Bits Enrobed in Milk Choc. | CH2061 2.2 lb.
 Caramelized sugar bits enrobed in milk chocolate (Special Order)

Pastries



Parisien Macaron | DS4500 192 ct.
 Frozen French Macarons. Assortment Includes: Dark Chocolate, White Chocolate, Raspberry, Lemon Poppy Seed, Apricot, Pistachio. 1.5" ea.
 Thaw and serve at room temperature.
 4 trays/ 48 macarons per tray.



Chocolate Hazelnut Feuillatine Bar 3/ 13.5" | DS1150
 Frozen cake to be thawed, sliced and served. Biscuit topped with a crunchy hazelnut chocolate biscuit and then layered with a chocolate mousse. Each bar is finished with caramelized hazelnut pieces and chocolate velvet.

Pastry Ingredients

Pastry Ingredients— Flour, Vanilla, Butter and More



Vanilla Bean Paste | BS0392 16 oz. tin
 Fine vanilla extract w/ vanilla seeds. Very thick and great for flavoring gelato, ice cream, pastries+ more!



Almond Paste 60% | BS0303 7 lb. tin
 Delicate and subtle almond flavor. Prepared from a select grade of almonds where they are first blanched, ground and then cooked.



Butter, Beurremont 83% Vermont | BS0006 36/1 lb.
 Very high in butterfat & made so that the cream is not aged & does not have cultures added- giving it a sweeter flavor. It is higher in fat than most butters by 3% - very rich, creamy & low in moisture w/ a higher melting point.

Crème Fraiche, Alouette | DA1619 2/4.5 lb.
 Add a dash of delicate flavor and rich, velvety texture to any sweet or savory dish.



Brown Sugar Cubes | CS1380 26.4 oz
 These are irregular 100% cane sugar lumps, recommended for their subtle, refined and authentic flavor! From the tropical paradise off the coast of Madagascar.



Sugar in the Raw | CS1387 2 lb. box
 Turbinado sugar grown in the tropics— hearty, golden crystals that are never bleached so they keep the rich flavor and color of their natural molasses.

Fruit Preserves and Syrups

Amarena Cherries Whole Pitted in Syrup BS0308 2/6.6 lb.
 Cherries semi- candied in heavy sugar syrup w/ a firm texture.



Marachino Cherries BS0366 6.6 lb.
 Cherries semi-candied in a sugar syrup. Great for cocktails, decorations, as an inclusion for ice cream, to fill cakes, etc...

Dry Bing Cherries | DF1030 5 lb.
 Offer a summer flavor any time of the year— Deep fruity sweetness w/ a hint of tart flavor. Great for granola, breakfast food, baking, etc.

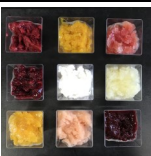
DF1011 Demi-Soft Apricots, Amifruit 2.2 lb.
 High quality fruit, fully dried and then rehydrated with their own natural juice. Intense flavor of dried fruit w/ a pleasing moist texture. Easy to chop or dice for pastries

DF1035 Dried Cherries, Amifruit 4 lb.
 Dried sweetened Montmorency red cherries— Vibrant in color with very intense flavor.

Monin Peach Syrup | CG2145 750 ml.
 Sun ripened peach aroma, distinctive sweet tart, and very juicy flavor with a candied note. Add to any dessert, tea, cocktail, shake or more.

DF1032 Demi-Sec Figs, Amifruit 2.2 lb.
DF1025 Dried Cranberries 5 lb.
 Flavor of dried fruit with pleasing moist texture.

Frozen Fruit Purees



Variety of Frozen Fruit Purees - 2.2 lb. bins

A completely natural recipe- 90% fruit and 10% sugar. A strict selection of fruits harvested only when fully ripe:, guaranteeing consistent quality. Over the years, Ravifruit has developed and perfected a unique variable temperature cold system that preserves all natural fruit characteristics and qualities in the finished products. This ensures that no oxidation occurs & no colorings, flavorings or preservatives are ever used.



Lemon Zest Frz. | FJ4010 & Orange Zest Frz. | FJ0425
 Finely grated lemon/ orange rind without the pith. The rind carries oils of the fruit & gives strong flavor as an ingredient. Great for desserts, drinks, sauces etc. 1.1 lb.

Sweet Ginger Puree | FJ4065 36 oz.
 Made from naturally sweet young ginger that is finely minced and mixed with sugar. This is ideal in desserts and gourmet pastry recipes as well as soups & sauces.

FJ4000 Blackberry
FJ4002 Blueberry
FJ4005 Blood Orange

FJ4007 Coconut
FJ4019 Lemon
FJ4020 Mango
FJ4030 Passion Fruit

FJ4035 Pomegranate
FJ4040 Raspberry
FJ4050 Strawberry
FJ4060 White Peach

Call us at:
 Mentor, OH 440-951-6448
 Pittsburgh, PA 412-434-6448
 euclidfish.com



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