



Michel
de France

Clafouti

PEAR ALMOND

Clafouti (cla-foo-tea) is a custard-like baked cake made with fruits. With origins in Limousin, Central France, Clafouti is a crust less, firm but creamy dessert.

HEATING INSTRUCTIONS: Fully baked it just needs to be warmed. From frozen in a conventional oven at 350 F for 10 minutes or one minute in the microwave.

Serving Suggestion: Serve with fruits and coulis.

Ingredients

Water, pear, liquid whole egg, sugar, enriched wheat flour, dextrose, dry whole milk, butter, baking powder, sunflower lectithin and almond flavor.

Wholesale Unit: Box contains 24 clafoutis
Measurements 12 1/8" x 9 1/4" x 2"
Net weight 72 oz.

Standard Packaging: Case of 4boxes – 96 clafoutis
Measurements 14" x 10" x 9"
Gross Weight 20 lbs.

Pallet Packing: 88 cases
Measurements 48" x 40" x 72"
Gross Weight 1760 lbs.

Shelf Life: Frozen: 1 year / Refrigerated: 28 days

Lead time: 2 weeks from order

