

# Rivoli Amuse-Bouches

## SAVOURY CANAPÉS

### PRODUCT HIGHLIGHTS

- 4 classic and gourmet recipes, made with 100% natural ingredients.
- Without meat or fish to respond to an ever increasing demand for plant based products.
- An oven ready assortment, quick and easy to prepare as the serving tray is suitable for baking.
- Generous servings, best served warm, that can be combined with your own recipes.

Suggested presentation

# Traiteur de Paris

## Rivoli Amuse-Bouches

### Mini Savoury Butternut Cake

With butternut squash (31%), emmental (5%), onion (5%), and sprinkled with pumpkin seeds.



### Gougère

Savoury puff pastry made with Comté cheese (5%), filled with a PDO Comté (18%) bechamel sauce.



### Rösti

Made with hashed potatoes (55%), spinach (8%) cream, topped with marinated artichoke (22%).



### Mini-Croque

With multi-grain bread, tomato (25%), mozzarella cheese (15%), and with basil and rocket pesto.



Classic French recipes with a touch of originality, they will enhance all your cocktail buffets.



Made in France  
Traditional artisan  
know-how

Quality  
ingredients

Preserved by  
freezing

## TECHNICAL INFORMATION

### RIVOLI AMUSE-BOUCHES

<b>Code</b>	004866	
<b>Net weight</b>	760 g	
<b>Packaging</b>	4 recipes x 12 items Tray of 48 items	
<b>Palletisation</b>	EU	US
Cases / pallet	280	350

### INSTRUCTION OF USE:



#### Conventional oven

Preheat your oven to 170°C.

Without prior thawing, remove the plastic film and put the tray directly into the oven, bake for 14 min at 170°C.

### SERVING SUGGESTION:

For a party or function, you can plate them on a buffet or serve them on a tray. For a more authentic look, serve them on a wood plater.

