

T • YC

Treat
Your
Coffee



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FOOD.COM



“I can serve the **TYC products** as they are, as a delicious treat with coffee. But I can also choose to be creative and turn them into a beautifully presented mini dessert of my own. The reactions of my customers are very positive. Pure indulgence for an unforgettable impression.”

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TREAT YOUR COFFEE

Developing a long-term relationship with your customers depends on the tiniest details. Indulge (the coffee of) your customers. With **Treat Your Coffee** we've selected for you an assortment of mini treats with which you can surprise your customers. The perfect alternative for a so-so cookie with coffee. Unforgettable, affordable and always different!

Give a free little extra with the coffee and your customers are sure to feel even more welcome. Work up some coffee items into original, homemade little desserts and take the experience (and your business) to a higher level.

Get to know a range of **affordable** products with **many application possibilities in every hotel, restaurant or café environment.**

Choose the interpretation that fits you and your business, and give your customers a memorable coffee moment.

CREATIVE WITH
**MINI
WAFFLES**
- COFFEE BAR -



WAFFLE POPS

Colourful
assortment of
little waffles
dipped in
chocolate or
glazing and
adorned with
sweet decoration.



**CHEESECAKE
DECORATION**

Little half
waffle, chocolate
and lime peel as
finishing.

**ICE CREAM
SANDWICH**

Mini ball of
pistachio ice
cream between
two crunchy baked
waffles.



5001501

MINI SUGAR WAFFLE TREATS

T
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Life is too
short for bad
coffee.



5001502

MINI DONUT FANCY MIX

CREATIVE WITH
DONUTS
- ON THE GO -

A cup of
coffee shared
with a friend
is happiness
tasted and
time well
spent.



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**PROFITEROLE
PASTRIES**

Trio on a
bed of crème
patissière and
puff pastry.



CROQUEMBOUCHE

Cone of pastry puffs
finished with crispy
caramel.



**UNIQUE MINI
PATISSERIES**

Chocolate creations.



5000110
MINI ÉCLAIR
VANILLA CHOCOLATE

5001664
MINI ÉCLAIR
COFFEE CREAM MIX

5000700
PROFITEROLE
DAIRY CREAM

5001498
PROFITEROLE
CARAMEL

5001191
PROFITEROLE
CHOCOLATE PRALINÉ

T
YC

**Behind every
successful woman
is a substantial
amount of coffee.**

- Stephanie Piro



5001499

MINI BEIGNET
CARAMEL

5001178

MINI BEIGNET
CHOCO NOISETTES

5001289

MINI BEIGNET
FRUITS ROUGES

Depresso:
the feeling
you get when
you run out
of coffee.



BEIGNET BUFFET

Little coffee glasses with beignet sticks and a variety of dip sauces: red fruit coulis, chocolate - hazelnut and salted caramel.

CREATIVE WITH
BEIGNETS
- CATERING -

CREATIVE WITH
**LITTLE
PANCAKES**
- BRASSERIE -



**DUTCH-STYLE
MINI PANCAKES**

Sprinkled with powdered sugar and finished with a little butter.



**BRUNCH
BROCHETTE**

Stick with little pancakes and fruit.



**SWEET &
CRUNCHY**

Little pancakes filled with mascarpone and finished with honey and pistachio nuts.

5001500

MINI DUTCH PANCAKE BITES

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Coffee is a hug
in a mug.

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5001692

MINI PASTEL
DE NATA

**SIMPLICITY
IS A VIRTUE!**
Sprinkled
with sugar or
cinnamon.

CREATIVE WITH
**PASTÉIS AND
MACARONS**
- BRASSERIE -



5001507

MINI MACARONS DE PARIS
COFFRET

T.
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**FRUITY AND
FRIVOLOUS**

Pastel de nata
garnished with
marzipan and
chocolate shavings,
paired with a fruity
lemon macaron.

PURE GOURMANDISE

Pastel de nata garnished
with an apple rosette,
with a pair of macarons
de Paris.



LOVE BROWNIE

Heart-shaped brownie filled with mousse of red fruits.



ICE LOLLY

Scoop of ice cream embellished with flapjack crumble.



DECORATED BITES

Garnished with chocolate, mousse or fruit.



5000330

BROWNIE DOUBLE CHOC

5001043

FLAPJACK FRUIT

5001288

FLAPJACK CHOCOLATE CHIP

T
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Be a coffee-
drinking
individual
— espresso
yourself!



5000841

PETITS FOURS

MOELLEUX

5001362

MINI MACARONS

DE MALMÉDY

5001507

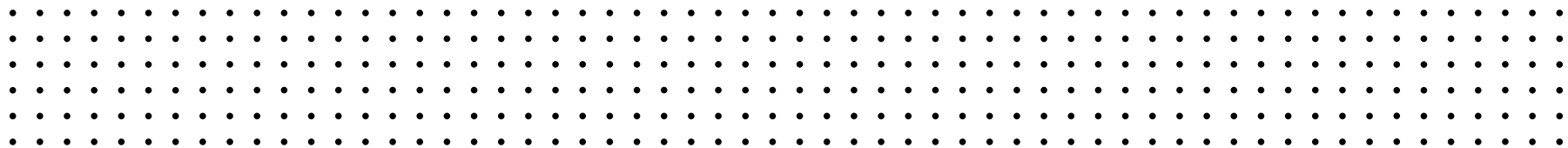
MINI MACARONS DE PARIS

COFFRET

**Sharing is caring.
It's a lovely way to share the
coffee moment together.**



CREATIVE WITH
**SHARING
PLATTER**
- RESTAURANT -



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PRODUCT OVERVIEW



**MINI BEIGNET
CHOCO NOISETTES**

5001178

25 G
3 X 35 PCS C/S
104 C/S PAL
Defrost 22°C · 30'
THAW & SERVE

Beignet made according to the traditional recipe: deep-fried dough with yeast & butter stuffed with a paste of Belgian chocolate and hazelnuts and dusted with powder sugar.



**MINI BEIGNET
FRUITS ROUGES**

5001289

25 G
3 X 35 PCS C/S
104 C/S PAL
Defrost 22°C · 30'
THAW & SERVE

Beignet made according to the traditional recipe: deep-fried dough with yeast & butter stuffed with a puree of red fruits (raspberry, blueberry, blackberry) and dusted with powder sugar.



**MINI BEIGNET
CARAMEL**

5001499

25 G
3 X 35 PCS C/S
104 C/S PAL
Defrost 22°C · 30'
THAW & SERVE

Beignet made according to the traditional recipe: deep-fried dough with yeast & butter stuffed with caramel and dusted with powder sugar.

Enjoy the little things in life because one day you'll look back and realize they were the big things.

- Kurt Vonnegut



**MINI DONUT
FANCY MIX**

5001502

18-23 G
4 X 7 X 4 PCS C/S
104 C/S PAL
Defrost 22°C · 30'
THAW & SERVE

Assorted box of 4 mini donuts: 28 strawberry filled donuts - decor pink icing with white fantasy confetti, 28 hazelnut-cocoa filled donuts - decor dark icing with hazelnuts, 28 plain donuts - decor white icing with multi coloured confetti, 28 plain donuts - decor dark icing with cocoa.



**MINI DONUT
TRIO MIX**

2104222

20 G
32 X 3 PCS C/S
88 C/S PAL
Defrost 22°C · 30'
THAW & SERVE

Assorted box of 3 mini plain donuts: 32 white donuts with dark stripes, 32 pink donuts with multi coloured flower confetti, 32 dark donuts with unhulled almonds.



The product is suitable for vegetarian food applications.



**PROFITEROLE
CHOCOLATE PRALINÉ**

5001191

18 G
196 PCS C/S
96 C/S PAL
Defrost 4°C · 60'
THAW & SERVE

Choux pastry filled with hazelnut cream and coated with dark chocolate and crushed hazelnuts.



**PROFITEROLE
CAMEL**

5001498

20 G
190 PCS C/S
96 C/S PAL
Defrost 4°C · 60'
THAW & SERVE

Choux pastry filled with caramel mousse and enrobed with crunchy caramel cocoa coating.



**PROFITEROLE
DAIRY CREAM**

5000700

12,5 G
190 PCS C/S
96 C/S PAL
Defrost 4°C · 60'
THAW & SERVE

Choux pastry filled with vanilla whipped cream.



**MINI ÉCLAIR
COFFEE CREAM MIX**

5001664

17 G
4 X 12 X 2 PCS C/S
132 C/S PAL
Defrost 4°C · 60'
THAW & SERVE

Assortment of mini filled choux pastries in 2 tastes: coffee cream filling with coffee ganache topping, light custard cream filling with white chocolate ganache topping.



**MINI ÉCLAIR
VANILLA CHOCOLATE**

5000110

17,5 G
14 X 12 PCS C/S
84 C/S PAL
Defrost 4°C · 60'
THAW & SERVE

Choux pastry filled with a light custard cream and chocolate topping.





**MINI AMERICAN
MUFFIN MIX**

5001287

15 G
3 x 2 x 30 PCS C/S
88 C/S PAL
Defrost 4°C · 120'
THAW & SERVE

Assortment of single bite muffins in
3 flavours: vanilla, vanilla with chocolate
chips and double chocolate.



**BROWNIE
DOUBLE CHOC**

5000330

60 G
2 X 24 PCS C/S
162 C/S PAL
Defrost 22°C · 45'
THAW & SERVE

Dense, fudgy chocolate sheet cake,
enriched with chocolate nibs,
pre-sliced.



**BROWNIE
CHOC HAZELNUT**

5001762

65 G
1 X 48 PCS C/S
162 C/S PAL
Defrost 22°C · 45'
THAW & SERVE

Dense, fudgy chocolate sheet cake
enriched with pieces of hazelnut,
decorated with cocoa-icing
drizzles, pre-sliced.



**FLAPJACK
FRUIT**

5001043

80 G
60 PCS C/S
150 C/S PAL
Baking 160°C · 10-12'
READY TO BAKE

A dry, medium soft, square biscuit made
with oats, butter, cranberries, sultana
raisins and sunflower seeds.



**FLAPJACK
CHOCOLATE CHIP**

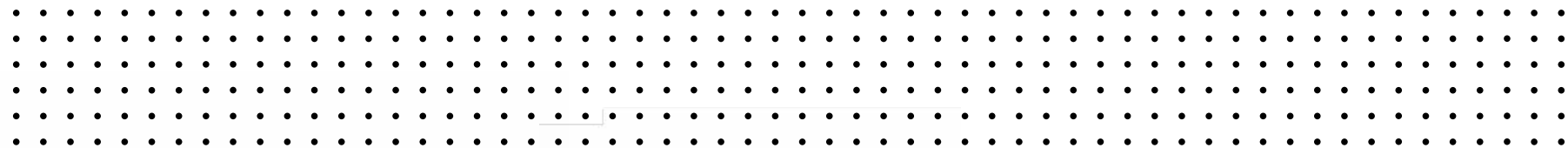
5001288

80 G
60 PCS C/S
150 C/S PAL
Baking 160°C · 10-12'
READY TO BAKE

A dry, medium soft, square biscuit made
with oats and Belgian milk chocolate
chunks, butter and Demerara sugar.



The product is suitable for vegetarian food applications.



MINI SUGAR WAFFLE TREATS

5001501

15 G
120 PCS C/S
100 C/S PAL
Baking 200°C · Less than 3'
FULLY BAKED

Mini waffle with caramelised sugar and vanillin.



MINI DUTCH PANCAKE BITES

5001500

8 G
8 X 60 PCS C/S
96 C/S PAL
Baking 200°C · 3-4'
Microwave 800 W · 60 sec
SERVE HOT

Mini pancakes from a traditional Dutch batter with wheat flour, eggs, sugar, milk and a leavener.



MINI PASTEL DE NATA

5001692

25 G
144 PCS C/S
117 C/S PAL
Baking 200°C · Less than 3'
FULLY BAKED

A 'Crème Brûlée' in a puff pastry cup.



MINI MOELLEUX INTENSE

5001363

25 G
96 PCS C/S
184 C/S PAL
Baking 180°C · 8-10'
Microwave 480 W · 10 sec
SERVE HOT

Typical chocolate soufflé-cake dessert with a liquid center, also known as chocolate lava cake, made with intense, Belgian dark chocolate.



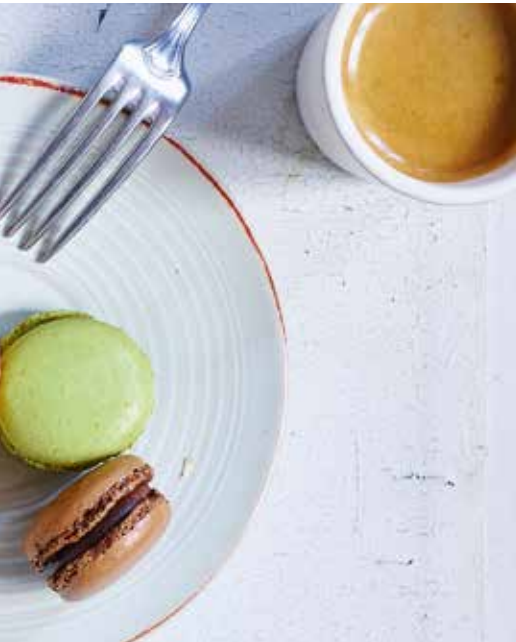
MINI TATIN

5001173

32 G
48 ST/KR
150 C/S PAL
Baking 180°C · 8-10'
SERVE HOT

Upside down apple tart with diced apples baked in butter and sugar, covered with a disc of puff pastry.





**MINI MACARONS
DE MALMÉDY**

5001362

18 G
8 x 4 x 4 PCS C/S
120 C/S PAL
Defrost 4°C · 120'
THAW & SERVE

Assorted box of mini soft macarons (meringue & almonds), filled with buttercream and decorated with hazelnut. Containing 4 pistachio, 4 raspberry, 4 chocolate and 4 vanilla flavoured macarons; a Belgian speciality.



**MINI MACARONS DE PARIS
COFFRET**

5001507

12 G
8 x 2 x 6 PCS C/S
120 C/S PAL
Defrost 4°C · 120'
THAW & SERVE

Assortment of 'Macarons de Paris' in 6 different tastes: chocolate, raspberry, pistachio, lemon, vanilla and mocha. Packaged in a black blister by 2 of each flavour.



**MINI BAVAROIS
PARADISO MIX**

5000772

27 G
2 x 5 x 4 PCS C/S
80 C/S PAL
Defrost 4°C · 120'
THAW & SERVE

Assortment of 3 fruit bavareses and 2 chocolate bavareses, nicely finished with decorated sponge and a mirror of fruit glaze in 5 flavours: 4 pistachio - milk chocolate, 4 passion fruit, 4 raspberry, 4 périgourdine, 4 black forest bavareses.



**PETITS FOURS
FRENCH DE LUXE**

5001465

± 14,5 G
4 x 53 PCS C/S
56 C/S PAL
Defrost 4°C · 240'
THAW & SERVE

A composition of 53 exquisite petits-fours in 9 different tastes: 6 lemon financier cakes, 5 chocolate éclairs, 6 pistachio financier cakes, 6 speculoos-raspberry crumbles, 4 vanilla éclairs, 6 banana-passion fruit short crust pastries, 6 crispy chocolate mousses, 7 apple-apricot squares, 7 chocolate-hazelnut crunch feuilletines.



**PETITS FOURS
MOELLEUX**

5000841

13 G
4 X 7 X 8 PCS C/S
56 C/S PAL
Defrost 4°C · 120'
THAW & SERVE

An assortment of soft little cakes (mirlitons) with a butter-almond base in 8 different flavours: 7 apple mirlitons, 7 caramel-nut mirlitons, 7 peach mirlitons, 7 chocolate mirlitons, 7 cherry mirlitons, 7 pistachio-chocolate mirlitons, 7 red currant mirlitons, 7 hazelnut mirlitons.



The product is suitable for vegetarian food applications.

Also curious about all those
delicious things to have
with coffee?

Contact PANESCO,
we are worth every bean!

WWW.PANESCO.COM

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La Lorraine
BAKERY GROUP