



**BONCOLAC**  
FOOD SERVICE

*It's in the bag!*



Vanilla



Chocolate



Lemon

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## BONCOLAC FOOD SERVICE

As pastry chefs and caterers for over 65 years, our expertise is used every day to provide catering professionals with solutions, and help them to enrich their customer's experience at the point of consumption and to sustainably develop their businesses.

### The crème pâtissière bags are in line with **BONCOLAC FOOD SERVICE'S COMMITMENT CHARTER**

- Made in France
- Barn eggs
- French caster sugar & flour
- 100% natural flavourings and colourings limited to a maximum of 2 per ingredients list
- Short ingredients list, limited additives



## The CREME PÂTISSIÈRE BAG: your ready-to-use go-to product!

### Product

- Packaged in a piping bag
- Short ingredients list
- Frozen
- 3 essential pastry flavours

### Use

- Easy to handle: saves time
- Simple to use: leave to defrost and it's ready!
- Long shelf life
- Suitable for all types of desserts

### The advantages of the products

#### With exhausted Bourbon Vanilla seeds



#### With UTZ-certified chocolate



#### With Sicilian lemon juice

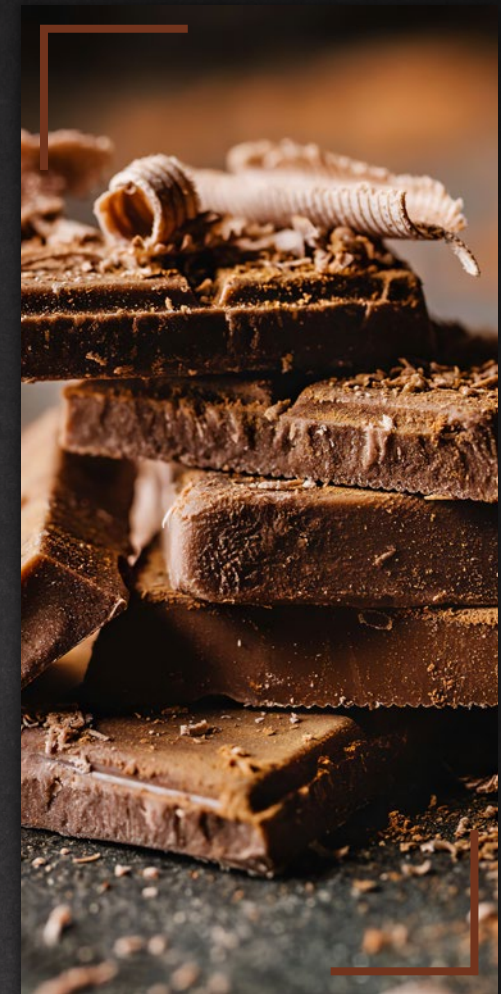


Gourmet solutions to bring all your sweet creations to fruition!

### Boncolac's tips for using a piping bag properly

To get the most from our piping bags, Boncolac recommends that you start by squeezing all the filling towards the bottom of the bag to get rid of any air bubbles, thus ensuring a perfectly smooth finish on the product you are filling.

Then cut the tip of the bag, in accordance with the size of the dessert to be filled: the closer you cut the tip to the end, the finer and more precise your piping will be.



# The children's *Mini tartlet*



Recipe makes approx. 100 mini tartlets  
(5 cm in Ø)

1 bag of VANILLA-FLAVOURED  
crème pâtissière (1 kg)



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## Ingredients

## Method & Assembly

### SHORTCRUST DOUGH

520 g flour  
158 g unsalted butter  
4 g salt  
188 g caster sugar  
120 g eggs

On a slow speed setting, mix the flour with the butter until it resembles breadcrumbs.  
Add the sugar, salt and lastly, the eggs.  
Work the dough without giving body to it.  
Once you have made the dough, leave it to rest for 20 minutes in the refrigerator. Then, roll it out and use it to line the moulds.  
Bake for 10-15 minutes at 170°C.

### PRESENTATION

1 kg vanilla-flavoured  
crème pâtissière  
800 g sweets

In the bottom of each baked and cooled mini tartlet, pipe 10 g of the vanilla-flavoured crème pâtissière, then sprinkle them with pieces of sweets (8 g).

## Tips & Special instructions

Depending on the season, you could use a dark chocolate shell as the base of your tart and replace the sweets with pieces of caramelised nuts.



# The mini verrine with *a little taste of Heaven*



Recipe makes 45 x 0.2 ml  
mini-verrines

1 bag of **CHOCOLATE-FLAVOURED**  
crème pâtissière (1 kg)



## Ingredients

## Method & Assembly

### COCONUT ROCHER

100 g *dessicated coconut*

100 g *sugar*

60 g *egg white*

Mix the ingredients together until smooth.

Make the rochers by hand and place them on a baking tray covered with greaseproof paper.

Bake for approx. 10 minutes at 150°C, then place them on a rack to cool.

### PRESENTATION

1 kg *chocolate-flavoured*  
*crème pâtissière*

90 g *grated coconut*

Put a coconut rocher in the bottom of each glass.

Fill with 20-25 g of chocolate-flavoured crème pâtissière and sprinkle with about 2 g of lightly toasted grated coconut.

## Tips & Special instructions

The coconut rochers can be made the day before and taken out when ready to plate up for service.



# The Lemon Meringue Tart

in mini verrines



Recipe makes  
25 x 50 ml mini-verrines

1 bag of **LEMON-FLAVOURED**  
crème pâtissière (1 kg)



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## Ingredients

## Method & Assembly

### CRUMBLY SHORTBREAD

260 g flour  
79 g unsalted butter  
2 g salt  
100 g caster sugar  
60 g eggs

On a slow speed setting, mix the flour with the butter until it resembles breadcrumbs.  
Add the sugar, salt and lastly, the eggs.  
Work without giving body to the dough.  
Once ready, leave the dough to rest for 20 minutes in the refrigerator.  
Roll out the dough to 2 mm thick. Bake for approx. 20 minutes at 160°C.

### MERINGUE

100 g egg white  
100 g caster sugar  
100 g icing sugar

In a double boiler, heat the egg white and sugar together.  
Whisk in a mixer.  
When the mixture is cool, gently fold in the sifted icing sugar.  
Pipe on a sheet of greaseproof paper and bake for 2 hours at 100°C.

### PRESENTATION

1g lemon-flavoured  
crème pâtissière  
Lime

Once the dough has cooked and cooled, roughly break it up into pieces and place some in the bottom of each glass.  
Fill with approx. 40g of the lemon-flavoured filling.  
Then, sprinkle with pieces of cold meringue (3-5 g) and lastly, some lime zest.

### Tips & Special instructions

You could always add a special touch to your shortbread by flavouring it with vanilla, citrus zest or spices (cinnamon, timut pepper, etc.)



# The mini Egg Tart



Recipe makes approx. 66  
mini custard tarts (5 cm in Ø)

1 bag of VANILLA-FLAVOURED  
crème pâtissière (1 kg)



## Ingredients

## Method & Assembly

### SHORTCRUST DOUGH

530 g puff pastry  
1 kg vanilla-flavoured  
crème Pâtissière

Roll out your puff pastry on a floured worktop to 1.5 mm thick.  
Cut circles out of the pastry and use to line the flared-edge  
moulds.  
Fill the moulds to the top with the vanilla-flavoured crème  
pâtissière (approx. 15-16 g).  
Bake for 10 minutes at 180°C, then for 3 minutes at 170°C.

### PRESENTATION

135 g freeze-dried  
strawberry powder

Remove the tarts from the moulds and leave to cool on a  
rack. Sprinkle with approx. 2 g of the freeze-dried strawberry  
powder.

## Tips & Special instructions

Before lining your moulds, put the dough in the fridge to make it easier to  
work with.



# The little *Chocolat Liégeois*



Recipe makes approx. 12 x 60 ml  
mini pots

1 bag of CHOCOLATE-FLAVOURED  
crème pâtissière (1 kg)  
1 bag of MASCARPONE (620 g)



## Ingredients

## Method & Assembly

### PRESENTATION

1 kg chocolate-  
flavoured crème  
pâtissière

620 g mascarpone  
cream

240 g mini dark  
chocolate shavings

20 g icing sugar

Fill each mini cup half full with chocolate crème pâtissière (approx. 80 g).

Add a pretty swirl of mascarpone cream (approx. 20 g) and sprinkle with 3 g of dark chocolate shavings.

Finish with a light dusting of icing sugar (1 g).

### Tips & Special instructions

This recipe is also easy to make with coffee-flavoured crème pâtissière! Looking for something a little bit crunchier? Try adding a few cereal balls coated in dark chocolate before piping the mascarpone cream.





# The mini *Lemony Financier*



Recipe makes approx. 100 x 10 g  
mini lemony financiers

1 bag of **LEMON-FLAVOURED**  
crème pâtissière (1 kg)



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## Ingredients

### FINANCIERS

330 g icing sugar  
120 g ground almonds  
130 g flour  
4 g baking powder  
30 g trimoline  
300 g egg white  
180 g hazelnut butter  
4 g vanilla extract

In the bowl of a mixer fitted with a flat beater, mix together the sifted icing sugar and ground almonds.

Add the trimoline and the liquid egg white. Then, add the warm hazelnut butter, the sifted flour and baking powder and lastly, the vanilla extract.

Leave the mixture to rest in the refrigerator.

Pipe 8-10 g into each greased mould (or Flexipan).

Bake for approx. 12 minutes at 180°C in a fan-assisted oven.

### PRESENTATION

1 kg lemon-flavoured  
crème pâtissière  
Raspberries

Once your financier is cooked, pipe some of the lemon filling on top (approx. 10 g) and lastly, add a few raspberry slices.

## Method & Assembly

### Tips & Special instructions

You can replace the raspberry slices with chocolate shavings if you prefer.



# The Overturned Millefeuille



Recipe makes 20 portions

1 bag of VANILLA-FLAVOURED  
crème pâtissière (1 kg)  
1 bag of MASCARPONE (620 g)



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## Ingredients

## Method & Assembly

### SHORTCRUST DOUGH

1 rectangular puff  
pastry sheet 40 x 30  
cm, rolled out  
150 g icing sugar

Bake your rectangular pastry sheet in the oven between 2 baking trays for 20 minutes on each side at 180°C. Sprinkle with icing sugar to give it a pretty caramelised look then set aside.

### PRESENTATION

1 kg vanilla-flavoured  
crème pâtissière  
620 g mascarpone  
cream  
Caramel sauce  
50 g white sugared  
almonds

Cut your puff pastry sheet into three equal parts.  
Pipe 250 g of the vanilla-flavoured crème pâtissière on two of the three parts and stack them on top of each other.  
Add the last slice of puff pastry and put the whole thing in the freezer for 20 minutes. Cut into slices approx. 3 cm thick and place them on a plate cream side up. Top with some mascarpone cream.  
Dress the plate with a little caramel sauce and some white sugared almond pieces.

## Tips & Special instructions

Looking for something a little bit more modern?  
Break the caramelised puff pastry up into different-sized pieces and place in a glass, alternating it with layers of crème pâtissière and mascarpone cream.



# The Chocolate Waffle



Recipe makes  
16 portions

1 bag of CHOCOLATE-FLAVOURED  
crème pâtissière (1 kg)



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## Ingredients

## Method & Assembly

### GOURMET WAFFLE

#### For the starter

130 g flour  
70 g tepid water  
3 g baker's yeast

Using a dough hook, mix together all of the ingredients.  
Then, leave the dough to rise for 2 hours at room temperature.

#### In the bowl of a mixer

200 g flour  
65 g caster sugar  
4 g salt  
2 eggs  
180 g butter

The starter (prepared in advance) should be placed in the bowl of a mixer. Then, add the flour, sugar, salt and eggs. Knead for 5 minutes on the lowest speed setting. Add the tempered butter and knead for 10 minutes on the second speed setting. Leave the dough to rise for 1 hour at room temperature. Then, stretch and fold the dough, cover the surface with cling film and leave for at least 2 hours in the refrigerator.

100 g pearl sugar  
Icing sugar

Once the dough is really cold, roll out the dough into a rectangle and add the pearl sugar. Roll it all up and make it into a sausage shape, then cut it into 16 pieces. Roll each piece into a ball and flatten. Place on a baking sheet and sprinkle with icing sugar. Cover with clingfilm and leave to rise for 2 hours at room temperature. Cook in a well-oiled very hot waffle iron. Set aside on a rack ready to assemble.

### PRESENTATION

1 kg chocolate-flavoured  
crème pâtissière  
160 g raspberries  
80 g passion fruit coulis

Cut your waffle in two and place in the centre of a plate. Randomly add dots of chocolate-flavoured crème pâtissière to the plate using a piping bag (55-60 g). Sprinkle about 10 g of fresh raspberry pieces over the centre of the plate and add a few drops of the passion fruit coulis (3-5 g).

### Tips & Special instructions

Save time by making the waffle dough the day before!



# The Deconstructed Tartlet



Recipe makes  
about 25 portions

1 bag of LEMON-FLAVOURED  
crème pâtissière (1 kg)



## Ingredients

### SWEETENED DOUGH WITH SEEDS

343 g flour  
250 g unsalted butter  
1.5 g salt  
187.5 g icing sugar  
62.5 g egg yolk  
125 g ground almonds  
10 g golden linseeds  
10 g sunflower seeds  
5 g chia seeds

### PRESENTATION

1g lemon-flavoured  
crème pâtissière  
1.25 kg red berries  
Lemon verbena sprigs

## Method & Assembly

Mix together the flour, sifted icing sugar, ground almonds and unsalted butter until the mixture resembles breadcrumbs.

Incorporate the seeds and salt. Lastly, add the egg yolks, taking care not to overwork the dough.

Leave the dough to rest before rolling out to approx. 3 mm thick. Bake for 15-20 minutes at 160°C, then set aside.

Arrange large pieces of sweetened dough with seeds on a plate. Randomly pipe dots of the lemon filling (35-40 g).

Add some red berry slices (approx. 45-50 g), then a few finely chopped lemon verbena sprigs.

## Tips & Special instructions

Depending on the season, you could replace the red berries with either citrus or exotic fruit.



# The Vanilla Flan



Recipe makes 1 stainless steel cake ring that is 27cm in Ø and 4 cm high

2 bags of VANILLA-FLAVOURED crème pâtissière (1 kg each)



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## Ingredients

## Method & Assembly

### SHORTCRUST PASTRY

125 g unsalted butter  
125 g sugar  
60 g eggs  
250 g flour  
2 g salt

Mix the flour, butter, salt and sugar together until the mixture resembles breadcrumbs.  
Add the eggs and knead without giving body to the dough.  
Set aside in the refrigerator for 30 minutes.

### PRESENTATION

2 kg vanilla-flavoured  
crème pâtissière

Roll out the dough to approx. 3 mm thick.  
Use the dough to line a greased stainless steel cake ring and put in the refrigerator for another 30 minutes.  
Cover the surface of the pastry with clingfilm and fill with baking beans ready to blind bake.  
Bake for approx. 10 minutes at 175°C.  
Remove the cling film and baking beans.  
Fill the tart with all of the vanilla-flavoured crème pâtissière (2 kg).  
Use a spatula to ensure it is as smooth as possible.  
Bake for approx. 30 minutes at 175°C. Then, leave to cool before slicing (8-10 servings).

## Tips & Special instructions

To be more organised, you can always make your shortcrust pastry the day before, making sure to cover it completely with film to prevent it from oxidising.



# The Nutty Roll



Recipe makes 2 baking trays (50 cm x 30 cm), enough for 2 rolls, or approx. 20 portions (8 cm x 6 cm)

1 bag of CHOCOLATEFLAVOURED  
crème pâtissière (1 kg)



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## Ingredients

### ALMOND SPONGE CAKE

90 g flour	Sift the flour.
37.5 g ground almonds	Heat the milk with the oil.
67.5 g milk	Beat the egg yolks with 1/3 of the sugar until pale and creamy.
90 g grapeseed oil	At the same time, stiffen the egg whites with the remaining amount of sugar.
157.5 g egg yolk	Gently fold the egg white mixture into the yolks. Add the flour and ground almonds, then gently incorporate the liquid ingredients.
225 g sugar	Lightly grease a silicone mat with oil and place on a baking tray. Gently spread the mixture over the tray and bake for 8 minutes at 170°C.
300 g egg white	Set aside on a rack to cool.
Use 450 g per baking tray	

### PRESENTATION

1 kg chocolate-flavoured crème pâtissière	Put the sponge cake back on a sheet of greaseproof paper and spread 500 g of the chocolate-flavoured crème pâtissière over almost all of the sponge.
100 g pistachios	Roll the sponge up tightly lengthways and chill in the fridge for 2 hours.
100 g peanuts	Once the roll has been chilled, cut it into 8-10 slices.
200 g neutral glaze	Then, using a brush apply some neutral glaze and roll each slice in a mixture of lightly roasted pistachios and peanuts (use 100 g of each for the mixture).

## Method & Assembly

### Tips & Special instructions

Fancy a more colourful roll? Flavour the almond sponge with pistachio paste!  
Instead of using a mixture of pistachios and peanuts, you could make it with pieces of chopped chocolate dragees.



# The Lemon Éclair



Recipe makes 12-14 eclairs

1 bag of LEMON-FLAVOURED  
crème pâtissière (1 kg)



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## Ingredients

### CRAQUELIN

100 g unsalted butter  
125 g brown sugar  
125 g flour  
5 g vanilla sugar

Mix all the ingredients together to form a dough.  
Roll out to to 1.5 mm thick between 2 sheets of acetate and  
place in the freezer.  
Cut out strips the same size as your eclairs and place one on  
top of each éclair before baking them.

### CHOUX PASTRY

125 g water  
125 g milk  
5 g salt  
10 g caster sugar  
112 g unsalted butter  
140 g flour, sifted  
250 g eggs

Bring the water, milk, salt, caster sugar and butter to a boil in  
a saucepan.  
Take off the heat, stir in the flour, then put back on the heat to  
dry out the choux pastry dough.  
Once the dough comes away from the walls of the pan,  
transfer to the bowl of a mixer and add the eggs one at a  
time.  
Pipe the choux pastry in the shape of eclairs and glaze with a  
brush and a little water. Add the strips of craquelin.  
Bake for 5 minutes at 200°C, then for approx. 30 minutes at  
180°C.

### LIGHT LEMON FILLING

1g lemon-flavoured  
crème pâtissière  
500 g whipping cream

Whip the cream in a mixer until fairly thick.  
Gently fold in the lemon-flavoured crème pâtissière using  
a spatula. Then, place in the refrigerator for 30 minutes.

### PRESENTATION

280 g praligrain  
40 g caramelised  
hazelnut pieces

Cut the éclair into two, fill the bottom of the éclair with 20  
g of praligrain. Then, using a piping bag fitted with a fluted  
tip, add approx. 100 g of the light lemon filling to each éclair.  
Put the top back on the éclair and add a few caramelised  
hazelnut pieces (3 g).

## Tips & Special instructions

For the choux pastry, the raw dough can be prepared and frozen  
in advance and then cooked as required later.



# The XXL Baba



Recipe makes 2 large babas

1 bag of VANILLA-FLAVOURED  
crème pâtissière (1 kg)



## Ingredients

### BABA DOUGH

500 g flour  
300 g eggs  
200 g milk  
10 g salt  
15 g sugar  
100 g butter, melted  
20 g bread yeast  
Zest of 1/2 lemon

In the bowl of a mixer, mix together the yeast and the milk. Add the flour, eggs, salt, sugar and lemon zest and knead for 2-3 minutes. Slowly add softened butter and finish kneading the dough. Place straight in greased moulds. Leave to rise to the required height and bake in the oven for 25-30 minutes at 180°C. Set aside.

### LIGHT CITRUS SYRUP

1 L water  
Zest and juice of 1 orange  
Zest and juice of 1 lemon  
Zest and juice of 1 yuzu  
450 g sugar  
1 vanilla pod

Bring to a boil all of the ingredients together. Allow the syrup to cool, then dip the babas in the syrup, ensuring they are soaked through to their centres. Place back on a rack to drain. Brush with a little of the neutral glaze to give them a nice finish.

### PRESENTATION

1 kg vanilla-flavoured  
crème pâtissière  
Seasonal fruit to  
decorate

Once cooled, place the baba on a plate. Using 500 g of the vanilla-flavoured crème pâtissière, decorate the top with a large swirl. Then, add some slices of seasonal fruit (orange slices, yellow fruit, red berries, exotic fruit, etc.), and lastly, some Kaffir lime zest to give it an elegant finish.

## Tips & Special instructions

You can make a fruit syrup by replacing part of the water with fruit purée.





# A Chocolate *Paris-Brest!*



Recipe makes 2 Paris-Brests  
(24 cm in Ø)

2 bags of CHOCOLATE-FLAVOURED  
crème pâtissière (1 kg each)



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## Ingredients

## Method & Assembly

### CRAQUELIN CACAO

200 g unsalted butter  
250 g brown sugar  
150 g flour  
100 g cocoa powder  
10 g vanilla sugar

Put all the ingredients in a mixer fitted with a flat beater and mix until it forms a dough.  
Roll out the dough between 2 sheets of acetate to approx. 2 mm thick and set aside in the refrigerator for 30 minutes.  
Cut to the size required for the Paris-Brest, hollowing out the middle.

### CHOCOLATE CHOUX PASTRY

159 g water  
159 g milk  
6.35 g salt  
12.7 g caster sugar  
142 g unsalted butter  
152.5 g flour, sifted  
51 g cocoa powder  
318 g eggs (approx.)

Bring the water, milk, salt, caster sugar and butter to the boil in a saucepan.  
Take off the heat, stir in the sifted flour and cocoa powder, then put back on the heat to dry out the choux pastry dough.  
Once the dough comes away from the sides of the pan, transfer to the bowl of a mixer and add the eggs one at a time.  
Pipe the choux pastry in the shape of a Paris-Brest and glaze with a brush and a little water.  
Place the chocolate craquelin on top of the choux pastry before baking.  
Bake for 5 minutes at 190°C with the oven turned off and 15 minutes at 170°C, then 15 minutes at 160°C.  
Place on a rack and leave to cool.

### COCOA NIB NOUGATINE

24 g milk  
60 g unsalted butter  
24 g glucose  
70 g caster sugar  
2 g pectin NH  
70 g cocoa nibs

Bring the milk, butter, glucose and sugar mixed with the pectin to the boil in a saucepan.  
Heat to 106°C, then add the cocoa nibs.  
Spread on a silicone baking sheet and bake in a fan-assisted oven for 6 minutes at 180°C.



Find the rest of the recipe on page 34.

# A Chocolate *Paris-Brest!*



Recipe makes 2 Paris-Brests  
(24 cm in Ø)

2 bags of CHOCOLATE-FLAVOURED  
crème pâtissière (1 kg each)



## Ingredients

## Method & Assembly

### LIGHT CHOCOLATE-FLAVOURED CRÈME PÂTISSIÈRE

1.5 kg chocolate-  
flavoured crème  
pâtissière

750 g whipping cream

150 g mascarpone

Using a very cold bowl, whip the whipping cream with the mascarpone in a mixer until it has the consistency of Chantilly cream.

Gently fold in the chocolate-flavoured crème pâtissière, then set aside in the refrigerator for at least 1 hour.

### ASSEMBLY

20 g non-melting top-  
ping sugar

Slice the Paris-Brest in half.

Using a piping bag fitted with a fluted tip, pipe pretty rosettes of cream onto the cut side of the bottom half of the ring (1 kg - 1.2 kg).

Sprinkle with approx. 80 g of cocoa nib nougatine pieces.

Put the top back on and sprinkle with the non-melting topping sugar.



## Tips & Special instructions

This recipe can also be made with vanilla-flavoured crème pâtissière. Any chocolate-flavoured crème pâtissière left over? Pipe it into small glasses (verrines) and sprinkle them with the cocoa nib nougatine.



# The Lemon and Popcorn Tart



Recipe makes 1 tart  
(27 cm in Ø)

1 bag of LEMON-FLAVOURED  
crème pâtissière (1 kg)  
1 bag of crème pâtissière  
640 g FRANGIPANE



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## Ingredients

## Method & Assembly

### SHORTCRUST DOUGH

185 g flour  
58 g unsalted butter  
1.5 g salt  
70 g caster sugar  
43 g eggs

On a slow speed setting, mix the flour with the butter until it resembles breadcrumbs.

Mix in the sugar and the salt, then the eggs and work without giving body to the dough.

Once you have made the dough, leave it to rest for 20 minutes in the refrigerator. Then, roll it out and use it to line the mould.

### CARAMEL POPCORN

30 g popcorn kernels  
15 g icing sugar  
Grapeseed oil

Pour a little grapeseed oil in a saucepan.

Add the corn, cover and leave to pop.

When the kernels have popped, take them out of the pan and add the icing sugar.

Mix until well coated, caramelize on a high heat, then set aside.

### PRESENTATION

400 g frangipane cream  
750g lemon-flavoured  
crème pâtissière

Fill the tart with approx. 375-400 g of frangipane cream and bake for 25-30 minutes at 170°C.

Cool, then using a piping bag with the tip cut diagonally, pipe 750 g of the lemon filling on top. Lastly, scatter 25-30 g of the caramel popcorn over the top.

## Tips & Special instructions

If you have any of the lemon mixture left over, why not pipe it into mini verrines to serve with a café gourmand?







*It's in the bag!*  
3 crème pâtissière piping bags' edition

15 creative recipes  
5 delicious moments



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FOOD SERVICE

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