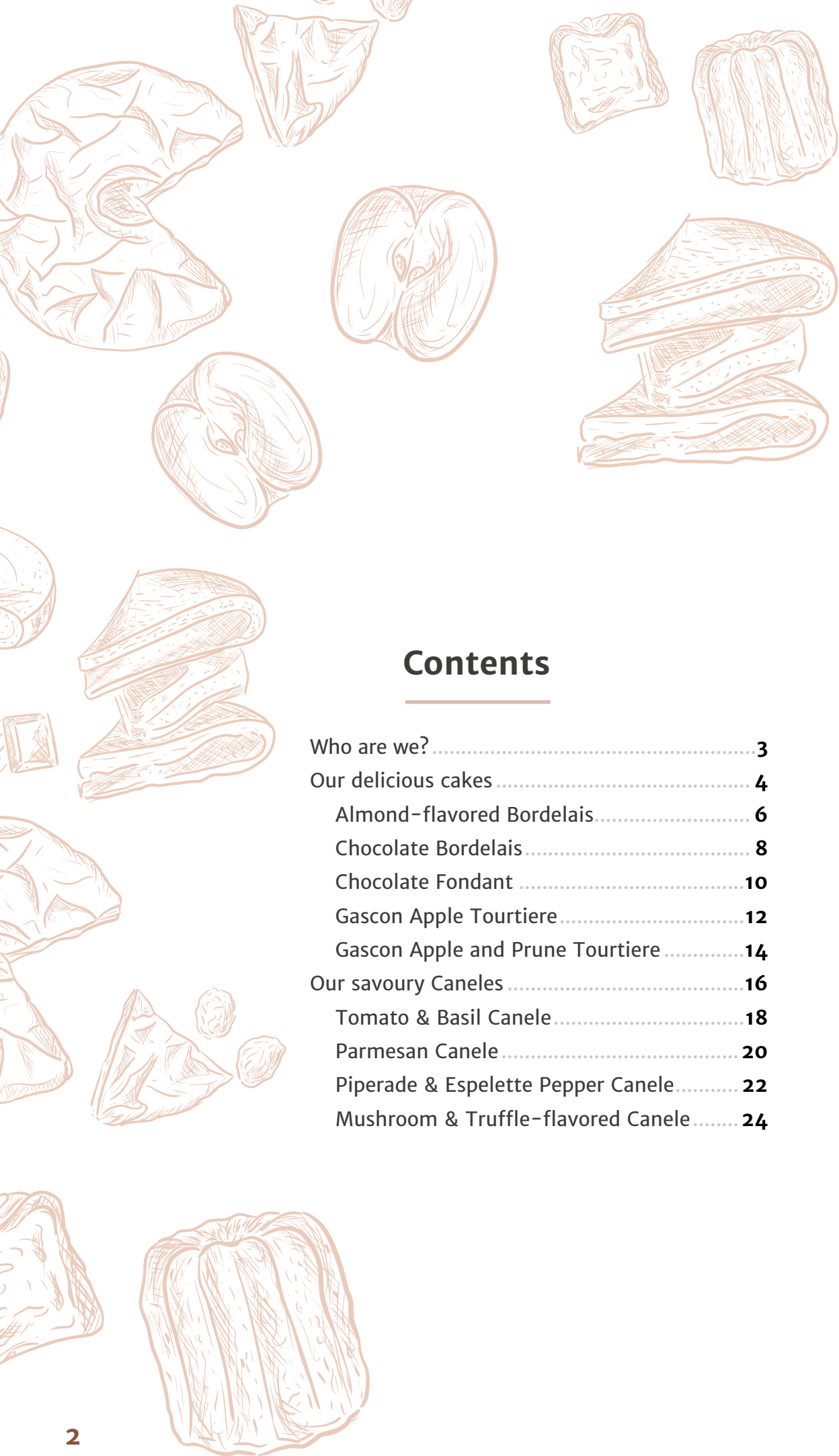


MADE IN GIRONDE

Catalog 2026

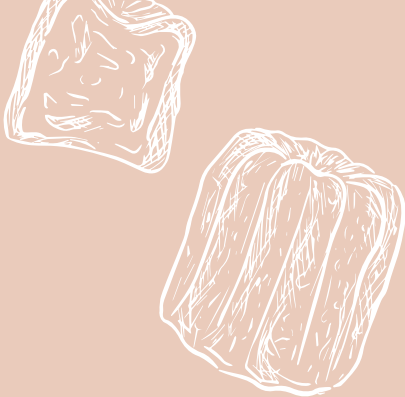


CREATOR OF TRADITIONAL RECIPES
FROM THE SOUTHWEST



Contents

Who are we?	3
Our delicious cakes	4
Almond-flavored Bordelais	6
Chocolate Bordelais	8
Chocolate Fondant	10
Gascon Apple Tourtiere	12
Gascon Apple and Prune Tourtiere	14
Our savoury Caneles	16
Tomato & Basil Canele	18
Parmesan Canele	20
Piperade & Espelette Pepper Canele	22
Mushroom & Truffle-flavored Canele	24



WHO ARE WE?

Gironde Pâtisserie, founded in 2014 by **Bernard LUSSAUT**, is an SME specializing in the production of frozen pastries. Located near Bordeaux, we offer a variety of traditional pastries from our region.

As a lover of the **South-West**, Bernard LUSSAUT has developed **traditional local recipes** to help as many people as possible to discover them. Among them is the traditional Gascon Apple Tourtiere, which he has been perfecting since 1985.

Our company combines the expertise of our pastry chefs with **industrial efficiency** to create **high-quality regional products** while meeting our customers' expectations.

OUR COMMITMENTS



Professional
support



High-quality
local products



An innovative
R&D department



Flexibility
and responsiveness
of our services



Cold Chain
Management



Products
Made in France

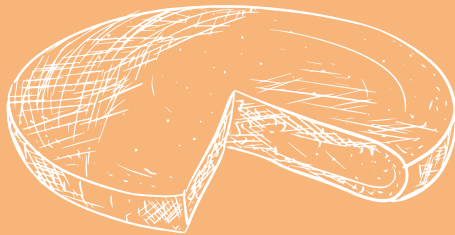


*Our
delicious
Cakes*



Almond-flavored Bordelais

“ A pastry reminiscent of Basque cake, with a soft almond-flavored biscuit and a creamy filling. A delicious pastry, light and airy, perfect for dessert or as a snack.”



600 g

NUTRITIONAL VALUES (PER 100G OF COOKED PRODUCT)

Energy	290 kcal / 1220 kJ
Fat	11 g
Saturated fat	6.7 g
Carbohydrates	43 g
Sugars	19 g
Proteins	4.8 g
Salt	0.64 g

Ingredients:

Water, powdered pastry cream (sugar, modified starches [E1414, E1422], **whey** powder, whole **milk** powder, vegetable fat [copra], glucose syrup, stabilizers [E401, E450, E516], **milk** protein, salt, flavorings, colorings [E101, E160a]), **wheat** flour, sugar, whipped concentrated pastry butter with coloring (concentrated butter [**milk**], coloring: beta-carotene), whole **egg** powder, vanilla flavoring, rum, raising agents (disodium diphosphate, sodium bicarbonate), corn starch, bitter almond flavoring (0.03%), semi-skimmed **milk** powder.

Made in France.



TASTING TIPS

Enhance your taste experience by serving your Bordelais with a thyme cherry coulis. The sweetness of the cherries combined with the aromatic notes of thyme will create a delicious contrast with the richness of your cake.

FROZEN ALMOND-FLAVORED BORDELAIS



Ø 21 cm:
about
6 slices



NEW!
Printed case



Packaging:

- Bulk: 12 Bordelais / boxes
- Printed Case: 10 Bordelais / boxes

Directions for use:



- 1- Thaw the Bordelais 24 hours in advance between 0°C and 4°C.
- 2- From frozen, preheat the oven at 200°C then bake the Bordelais for approximately 10 minutes. Let it cool down and enjoy it warm.

Storage instructions:

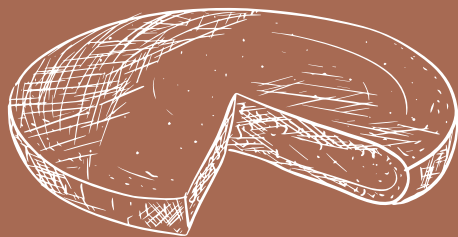


To be stored at -18°C. Shelf life : 12 months. Once thawed, the Bordelais can be stored at 4°C for 8 days and 24h at room temperature. Never refreeze a thawed product.



Chocolate Bordelais

“For the chocolate lovers, discover chocolate Bordelais.
A delicious variant to satisfy every chocolate craving.”



600 g

NUTRITIONAL VALUES (PER 100G OF COOKED PRODUCT)

Energy	309 kcal / 1297 kJ
Fat	12 g
Saturated fat	7.6 g
Carbohydrates	45 g
Sugars	19 g
Proteins	5.2 g
Salt	0.63 g

Ingredients:

Water, **wheat** flour, powdered pastry cream (sugar, modified starches [E1414, E1422], **whhey** powder, whole **milk** powder, vegetable fat [copra], glucose syrup, stabilizers [E401, E450, E516], **milk** protein, salt, flavorings, colorings [E101, E160a]), sugar, whipped concentrated pastry butter with coloring (concentrated butter [**milk**], coloring: beta-carotene), dark chocolate with 50.5% cocoa (6%) (cocoa mass, sugar, emulsifier [**soy** lecithin], natural vanilla flavoring), whole **egg** powder, vanilla flavoring, chocolate flavoring (0.52%), raising agents (disodium diphosphate, sodium bicarbonate), corn starch, semi-skimmed **milk** powder.

Made in France.



TASTING TIPS

Add a fresh, tangy touch to your chocolate Bordelais by topping it with a fresh raspberry coulis.
The perfect balance between rich chocolate and fresh raspberries.

FROZEN CHOCOLATE BORDELAIS



Ø 21 cm:
about 6 slices



Packaging:

- Bulk: 12 Bordelais / boxes

Directions for use:



- 1- Thaw the Bordelais 24 hours in advance between 0°C and 4°C.
- 2- From frozen, preheat the oven at 200°C then bake the Bordelais for approximately 10 minutes. Let it cool down and enjoy it warm.

Storage instructions:

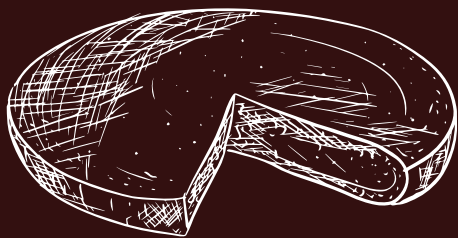


To be stored at -18°C. Shelf life: 12 months.
Once thawed, the Bordelais can be stored at 4°C for 8 days and 24h at room temperature.
Never refreeze a thawed product.



Chocolate Fondant

“Indulge in our rich chocolate fondant, an artisanal treat where rich cocoa meets an irresistibly soft texture, making every bite a delightful taste experience!”



450 g

NUTRITIONAL VALUES (PER 100G OF COOKED PRODUCT)

Energy	428 kcal / 1789 kJ
Fat	25g
Saturated fat	12 g
Carbohydrates	45 g
Sugars	35 g
Proteins	5.8 g
Salt	0.14 g

Ingredients:

Sugar, water, dark chocolate with 50.5% cocoa (21%) (cocoa mass, sugar, emulsifier [**soy** lecithin], natural vanilla flavoring), whipped concentrated pastry butter with coloring (concentrated butter [**milk**], coloring: beta-carotene), **wheat** flour, whole **egg** powder.

Made in France.

TASTING TIPS



Add a fruity, tangy touch to your chocolate Fondant by topping it with a fresh raspberry coulis. A divine combination of intense chocolate and the freshness of raspberries.

FROZEN CHOCOLATE FONDANT



Ø 21 cm :
about
6 slices



NEW!
Printed case



Packaging:

- Bulk: 12 Fondants / boxes
- Printed Case: 10 Fondants / boxes

Directions for use:

- 1- Thaw the Fondant 24 hours in advance between 0°C and 4°C.
- 2- From frozen, preheat the oven at 200°C then bake the Fondant for approximately 3 to 5 minutes. Let it cool down and enjoy it warm.

Storage instructions :

To be stored at -18°C. Shelf life : 12 months. Once thawed, the Fondant can be stored at 4°C for 8 days or 24 hours at room temperature. Never refreeze a thawed product.





Gascon Apple Tourtiere

“The Gascon Apple Tourtiere is an iconic specialty of the South-West of France, made with delicate hand-stretched pastry layers and pieces of apple, enhanced by a rum syrup. Its thin crispy dough and apples make this cake a light and fruity dessert!”



21 cm - 350 g
27 cm - 650 g

Ingredients:

Apples (59.5% for Ø 21 and 62.9% for Ø 27), **wheat** flour, sugar, whipped concentrated pastry butter with coloring (concentrated butter [**milk**], coloring: beta-carotene), water, whole **egg** powder, sunflower oil, salt, vanilla flavoring, orange blossom flavoring, liquid sugar, rum.

Made in France.

NUTRITIONAL VALUES (PER 100G OF COOKED PRODUCT)

Energy	189 kcal / 796 kJ
Fat	5.8 g
Saturated fat	3.8 g
Carbohydrates	32 g
Sugars	18 g
Proteins	2.2 g
Salt	0.34 g

TASTING TIPS



Serve your Tourtiere with cinnamon whipped cream for a gourmet experience. The sweetness of the cream combined with the warm notes of cinnamon will enhance the flavours of your delicious dessert.

FROZEN GASCON APPLE TOURTIERE



Ø 21 cm:
about 6 slices

Ø 27 cm:
about 8 slices



NEW!
Printed case



Packaging:

- Bulk : 12 Tourtieres / boxes
- Printed Case : 10 Tourtieres / boxes

Directions for use:

1- Thaw the Tourtiere 24 hours in advance between 0°C and 4°C.



2- From frozen, preheat the oven at 200°C then bake the Tourtiere for 5 to 10 minutes. For extra shine, the Tourtiere can be topped with apricot topping and drizzled with rum.

Let it cool down and enjoy it warm.

Storage instructions:

To be stored at -18°C. Shelf life: 12 months. Once thawed, the Tourtiere can be stored at 4°C for 8 days and 24h at room temperature. Never refreeze a thawed product.



“For more deliciousness, we have added a delicate prune coulis to our Gascon apple Tourtiere. A delicious pairing of sweetness and rich fruity flavour.”



21 cm - 350 g
27 cm - 650 g

NUTRITIONAL VALUES (PER 100G OF COOKED PRODUCT)

Energy	172 kcal / 724 kJ
Fat	5.1 g
Saturated fat	3.1 g
Carbohydrates	29 g
Sugars	14 g
Proteins	2.5 g
Salt	0.36 g

Ingredients:

Apples (58.1% for Ø 21 and 62% for Ø 27), **wheat** flour, prune cream (11%) (French prunes, sugar, water, preservative: potassium sorbate), whipped concentrated pastry butter with coloring (concentrated butter [**milk**], coloring: beta-carotene), water, whole **egg** powder, pitted Agen prunes, sunflower oil, salt, vanilla flavoring, orange blossom flavoring, liquid sugar, rum.

Made in France.

TASTING TIPS



Serve your Tourtiere with cinnamon whipped cream for a gourmet experience. The sweetness of the cream combined with warm notes of cinnamon will enhance the flavours of your delicious dessert.

Gascon Apple & Prune Tourtiere

FROZEN GASCON APPLE & PRUNE TOURTIERE



Ø 21 cm:
about 6 slices

Ø 27 cm:
about 8 slices



NEW!
Printed case



Packaging:

- Bulk : 12 Tourtieres / boxes
- Printed Case : 10 Tourtieres / boxes

Directions for use:

1- Thaw the Tourtiere 24 hours in advance between 0°C and 4°C.



2- From frozen, preheat the oven at 200°C then bake the Tourtiere between 5 to 10 minutes. For extra shine, the Tourtiere can be topped with apricot topping and drizzled with rum.



Storage instructions:

To be stored at -18°C. Shelf life: 12 months. Once thawed, the Tourtiere can be stored at 4°C for 8 days and 24h at room temperature. Never refreeze a thawed product.

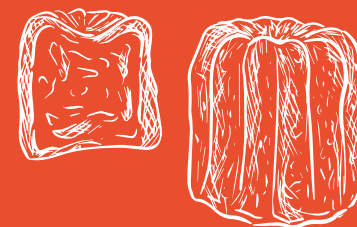


*Our
savoury
Caneles*



Tomato & Basil Canele

“A delicious taste of Italy in every bite.”



Bouchee 10 g

Ingredients:

Water, basil tomato sauce (18.7%) (tomato [15%], onion, sugar, basil [0.7%], olive oil, garlic, salt), **wheat** flour, sunflower oil, semi-skimmed **milk** powder, whole **egg** powder, salt.

(% expressed on the total of the recipe).

Made in France.

NUTRITIONAL VALUES (PER 100G OF COOKED PRODUCT)

Energy	299 kcal / 1247 kJ
Fat	18 g
Saturated fat	2.7 g
Carbohydrates	26 g
Sugars	6.7 g
Proteins	8.2 g
Salt	1.2 g



FROZEN TOMATO & BASIL CANELE



Packaging:

- Plastic box: 12 caneles of 10g – 6 plastic box / boxes
- Bulk: 100 caneles of 10g / boxes



Directions for use:

Remove the packaging. Place the caneles in a preheated oven at 180°C for 3 to 5 minutes. Let them cool slightly before serving.



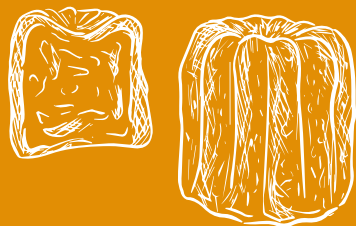
Storage instructions:

Store at -18°C. Shelf life : 12 months.
Once thawed, caneles can be stored at 4°C for 25 days in their plastic box.
Once opened, store at 4°C and eat within 2 days.
Never refreeze a thawed product.



Parmesan Canele

“The taste of Parmesan will lead you right away to Italy!”



Bouchee 10 g

Ingredients:

Water, **wheat** flour, parmesan (contains **milk**) (13.8%), sunflower oil, semi-skimmed **milk** powder, whole **egg** powder, salt.

(% expressed on the total of the recipe).

Made in France.

NUTRITIONAL VALUES (PER 100G OF COOKED PRODUCT)

Energy	355 kcal / 1480 kJ
Fat	23 g
Saturated fat	5.8 g
Carbohydrates	24 g
Sugars	2.5 g
Proteins	13 g
Salt	1.2 g

NO
preservatives,
artificial colours,
or additives



FROZEN PARMESAN CANELE



Packaging:

- Plastic box: 12 caneles of 10g – 6 plastic box / boxes
- Bulk: 100 caneles of 10g / boxes



Directions for use:

Remove the packaging. Place the caneles in a preheated oven at 180°C for 3 to 5 minutes. Let them cool slightly before serving.

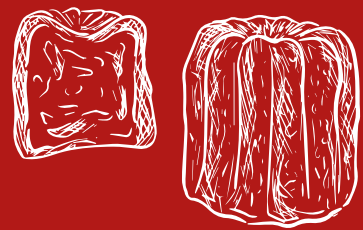


Storage instructions:

Store at -18°C. Shelf life : 12 months.
Once thawed, caneles can be stored at 4°C for 25 days in their plastic box.
Once opened, store at 4°C and eat within 2 days.
Never refreeze a thawed product.



“With their spicy taste, our canelés will take you on a journey with one bite!”



Bouchee 10 g

Ingredients:

Water, piperade (19.3%) (tomatoes [9.3%], red pepper [6.2%], onion, olive oil, sugar, garlic, salt, thyme, pepper), **wheat** flour, sunflower oil, semi-skimmed **milk** powder, whole **egg** powder, salt, Espelette pepper powder (0.2%).

(% expressed on the total of the recipe).

Made in France.

NUTRITIONAL VALUES
(PER 100G OF COOKED PRODUCT)

Energy	306 kcal / 1277 kJ
Fat	20 g
Saturated fat	2.8 g
Carbohydrates	24 g
Sugars	4.9 g
Proteins	7.6 g
Salt	1.2 g



**FROZEN
PIPERADE & ESPELETTE
PEPPER CANELE**



Packaging:

- Plastic box: 12 canelés of 10g – 6 plastic box / boxes
- Bulk: 100 canelés of 10g / boxes



Directions for use:

Remove the packaging. Place the canelés in a preheated oven at 180°C for 3 to 5 minutes. Let them cool slightly before serving.



Storage instructions:

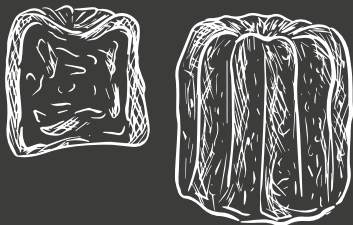
Store at -18°C. Shelf life : 12 months.
Once thawed, canelés can be stored at 4°C for 25 days in their plastic box.
Once opened, store at 4°C and eat within 2 days.
Never refreeze a thawed product.

*Piperade
& Espelette Pepper Canele*



Mushroom
& Truffle Flavored Canele

“The refined aroma of truffle, the tenderness of mushrooms...
A festive savoury canele, perfect for all your gourmet moments.”



Bouchee 10 g

Ingredients:

Water, **wheat** flour, mushrooms preparation (14.6%) (mushrooms [5.8%], sunflower oil, water, olive oil, cheese (contains **milk**), salt, cassava starch, natural truffle flavoring [0.2%], potato starch, concentrated lemon juice), semi-skimmed **milk** powder, sunflower oil, whole **egg** powder, salt.

% expressed on the total of the recipe.

Made in France.

NUTRITIONAL VALUES
(PER 100G OF COOKED PRODUCT)

Energy	270 kcal / 1128 kJ
Fat	16 g
Saturated fat	2.7 g
Carbohydrates	23 g
Sugars	3.3 g
Proteins	8.5 g
Salt	1.6 g



MUSHROOM
& TRUFFLE-FLAVORED
CANELE



Packaging:

- Plastic box: 12 caneles of 10g – 6 plastic box / boxes
- Bulk: 100 caneles of 10g / boxes



Directions for use:

Remove the packaging. Place the caneles in a preheated oven at 180°C for 3 to 5 minutes. Let them cool slightly before serving.



Storage instructions:

Store at -18°C. Shelf life : 12 months.
Once thawed, caneles can be stored at 4°C for 25 days in their plastic box.
Once opened, store at 4°C and eat within 2 days.
Never refreeze a thawed product.



97 Avenue de Teheney 33370 Artigues-près-Bordeaux - FRANCE

service.commercial@girondepatisserie.fr

Phone : +33 (0) 05 56 06 25 39 / Cell phone : +33 (0) 7 76 04 30 96

www.girondepatisserie.fr