

Bonjour!

Thank you very much for your purchase.

This is your *Le Matin Patisserie Special Edition* box set consisting of 4 pastries hand crafted and baked fresh every morning by our Pastry Chefs.

These set contains:

Laminated Chocolate Brioche

Walnut praline and sticky date toffee, encrusted with cocoa nibs and crushed walnuts, and finished with a Pedro Ximenez glaze.

Lacto-Fermented Plum Galette

A Flaky short pastry with 48 hour fermented red plums cooked to a jam with aromatics and finished with freshly picked lemon thyme leaves.

Canele*

Baked French Pastry with crisp exterior & custardy interior. Infused with vanilla, lemon & cardamom.

Sicilian Pistachio Escargot*

Croissant pastry baked in the shape of a snail, swirled with nutty pistachio custard & rose-scented cranberries, finished with chopped pistachios and dried rose petals.

**Please note, the pastries contain some form of egg and must be refrigerated if not eaten on the day of delivery.*

These pastries can be eaten in any order but please keep in mind that the Smoked Cruffin might be a little intense for some so you might want to save that for last.

It is highly recommended to consume them today by, eating them as they are, or pop them into a 160oc oven for 4-6min to slightly crisp up.

You might also want to pair your pastries with a beverage, we recommend an easy drinking filter coffee, or a lighter option, such as Chai Latte.

However, any pastries that have been refrigerated overnight must be reheated in a 160oc oven for 8-10 mins for maximum consumption pleasure. (Do let them cool slightly before devouring them!)

Merci Beaucoup,

