



LES CROMESQUIS

GOURMET BREADED CHEESES



Original recipes to reinvent your menu



LES CROMESQUIS

REINVENT YOUR OFFER WITH
ILE DE FRANCE® GOURMET BREADED CHEESES

Brought up to date by Michelin three-starred French Chef Marc Meneau, the cromesquis have been associated since the 19th century to French Gastronomy - first as trendy hors d'œuvres, then as key ingredients of restaurant dishes. They became so common in high end restaurants that the word « cromesquis » has entered the French dictionary in 2018 !

Les Cromesquis Ile de France® offer a nice tasting experience. The contrast between the crispness of the breadcrumbs and the melting of the cheese reveals a surprise at every bite.

Les Cromesquis Ile de France® will facilitate every steps of your daily routine. Simple and quick to prepare, they can be used in various recipes and be easily adapted to your menu.

To give you even more inspiration, this booklet suggest various recipes, suitable for all occasions. Les Cromesquis can be enjoyed as tapas or in a snacking box, but they can also fit in modern recipes, so you can easily include them on your menus.

**Bank on the range les Cromesquis to diversify your offer
and satisfy your customers !**



SOMMAIRE

— 6 —

LA MAISON DE L'EXCELLENCE

& SÉBASTIEN FARÉ

Culinary Executive Chef

— 8 —

ILE DE FRANCE®, AN HISTORIC CHEESE BRAND

LES CROMESQUIS, A NEW WAY
TO ENJOY FRENCH CHEESES

— 10 —

INFINITE WAYS TO SERVE LES CROMESQUIS

10 to 15 — Fine Dining

16 to 23 — Casual Dining

24 to 27 — Buffet

— 28 —

VICTOR DELPIERRE'S FOOD & BEVERAGE PAIRINGS

2013 Worldwide Barista-Cocktails Champion



La maison de l'Excellence®



La Maison de l'Excellence Savencia® passes on its expertise and its values of listening and sharing throughout the world.

Located in Viroflay, just outside of Paris, La Maison de l'Excellence Savencia® is not only a place for French and international restaurant, bakery and pastry-chef professionals to share and learn, but also a place for thinking about the cuisine of tomorrow.

Nicolas Boussin, pastry chef and winner of the Best Craftsman in France for Pastry in 2000, and Michelin-starred chef Sébastien Faré welcome chefs all year round at La Maison de l'Excellence Savencia® for individual or group training sessions.

A team of chefs in the field supports professionals throughout the world.

THE CHEFS' MISSION

Inspire

professionals through recipe collections from La Maison de l'Excellence Savencia®

Share

their product knowledge and expertise

Provide

professionals with practical advice and techniques

Think

about future innovations in collaboration with professionals

THE RECIPES IN THIS BOOK HAVE BEEN CREATED BY

Sébastien Faré

Culinary Executive Chef at La Maison de l'Excellence Savencia®



“

I personally prefer to cook Les Cromesquis in the oven for more preserved flavors, but the fryer remains the best way to obtain an unmatched crispness !

”

Son of butchers and delicatessen owners, Sébastien Faré grew up in a universe where products were carefully selected and prepared. It was a natural step then for him to enter the world of catering and cooking in particular.

He pursued his training in catering college where he specialised in restaurant pastry making and entered the world of work by joining the team at *Lucas Carton* in Paris.

Sébastien then moved to *Les Crayères* restaurant in Reims, before returning to Paris at *La Table d'Anvers*, the *Royal Monceau*, *Chez Jean* and *Aux Persiennes*, before achieving his next career highpoint as the Chef of *Petrossian* restaurant. Indeed, during his four years there, Sébastien earned his Michelin star and a Gault & Millau rating of 16/20.

He enjoyed to regularly update the menus in his establishments, doing so up to seven times a year and always used Elle & Vire® products. In 2005, he officially joined the teams at the brand. Since its inception in 2014, Sébastien has been the Culinary Executive Chef of La Maison de l'Excellence Savencia®.



IMPORTED FRENCH CHEESES WORTHY OF YOUR SPECIAL MOMENTS

In 1936, the glamorous Ile de France liner was the first to transport French Camembert and Brie cheeses to the United States and to offer premium cheeses on its menus. Traveling on that liner was a journey into French Art de vivre and Gourmet food.

The Ile de France cheese brand was created to give consumers around the world moments of French hedonism. Today, Ile de France stands for French refinement and quality, and provides a wide range of products in the main cheese categories with unique tastes. The quality of our carefully selected products created with the expertise of our French master cheesemakers guarantees that each product has a texture and flavor of its own.



LES CROMESQUIS

As consumers are expecting more from their dining experiences, chefs need to constantly reinvent their cuisine and bring new ideas. Thanks to its historic know-how, Ile de France® has specifically created a range of frozen breaded cheeses to allow chefs to diversify their offer with products adapted to their expectations:

Rich in French cheeses
Original and crispy qualitative breadcrumbs
Easy to prepare



- Taste of matured camembert
- Crispy pretzel coating
- Creamy texture



- Intense taste of fresh goat cheese
- Crispy traditional coating
- Melting texture
- 100% goat milk



- Intense taste of garlic and herbs
- Crispy coating with oat flakes
- Melting texture



- Intense dairy taste
- Crispy coating with Provence herbs
- Stringy texture

ORIENT EXPRESS



INGREDIENTS FOR 10 PERSONS

TOMATO TARTARE

1 kg dices of fresh tomatoes
50 g toasted grated coconut
50 g chopped shallots
Fleur de sel, ground pepper

COCO / LIME DRESSING

100 g coconut milk
100 g Elle & Vire Professionnel® Advantage Cooking Cream
15 g lime juice
10 g fresh ginger
Fleur de sel, ground pepper, sugar

GARNISH & PRESENTATION

30 Crolesquis Goat Cheese Ile de France®
100 g diced dates
50 g candied lemon zests
50 g blanched young fava beans
Anise sprouts

TOMATO TARTARE

Drain well the dices of fresh tomatoes.

Add the grated coconut and the chopped shallots. Season the tartare with fleur de sel and ground pepper.

COCO / LIME DRESSING

Mix the coconut milk with the cream.

Add the lime juice and the fresh ginger.

Season with fleur de sel, ground pepper and sugar.

GARNISH & PRESENTATION

Just before serving, cook the Crolesquis in the oven at 220°C (425°F) for 6 minutes or in the fryer at 175°C (345°F) for 2 to 2 1/2 minutes.

Dress the tomato tartare, add the Crolesquis and decorate with the dates, the candied lemon zests and the fava beans. Finish with some sprouts.

CHEF'S TIP

If it is not tomatoes season, substitute them for sautéed young spinach leaves with a honey lemon curry dressing.

MARGARITA SALAD



INGREDIENTS FOR 10 PERSONS

ZUCCHINIS & TORTILLAS

4 zucchinis
70 g olive oil
1 chopped clove of garlic
2 wheat tortillas

GARNISH & PRESENTATION

30 Crolesquis Mozzarella Ile de France*
200 g sun-dried tomato tartare
100 g olive tapenade
100 g mesclun
30 g balsamic vinegar
Young basil leaves
Fleur de sel, ground pepper

ZUCCHINIS & TORTILLAS

Cut the peel of zucchinis into tagliatelle. Lightly sauté them with some olive oil. Add the garlic and sauté again for a few seconds. Season with salt and pepper. Leave to stand.

Pan-fry the tortillas in a few drops of oil. Cut them into triangles.

GARNISH & PRESENTATION

Just before serving, cook the Crolesquis in the oven at 220°C (425°F) for 6 minutes or in the fryer at 175°C (345°F) for 2 to 2 1/2 minutes.

Set a cooking ring in the middle of the plate and place inside a thin layer of sun-dried tomato tartare, add the tepid zucchinis tagliatelle, then the olive tapenade. Place the Crolesquis on top.

Decorate with mesclun, young basil leaves, olive oil, balsamic vinegar and triangles of tortilla. Finish with a pinch of fleur de sel and ground pepper.



CHEF'S TIP

*You can also prepare an home-made sun-dried tomato tartare:
Peel the tomatoes, cut them into quarters and seed them.
Spread the tomatoes out on a baking tray, season with salt and pepper, sprinkle with thyme and olive oil. Dry it in the oven at 90°C (190°F) between 1h and 1h30. Allow to cool down and chop them finely. Season and add some olive oil if necessary.*

GOURMET WALK IN THE GARDEN



INGREDIENTS FOR 10 PERSONS

CHICKEN SUPREME

10 chicken supremes

50 g Elle & Vire Professionnel® Unsalted Gourmet Butter

Fleur de sel, ground pepper

MOUSSELINE OF GARDEN PEAS

800 g unseasoned garden peas puree

100 g Elle & Vire Professionnel® Unsalted Gourmet Butter

15 g mustard

Fleur de sel, ground pepper, sugar

GARNISH & PRESENTATION

20 Croustilles Garlic & Herbs Ile de France®

200 g garden peas

20 g Elle & Vire Professionnel® Unsalted Gourmet Butter

50 g golden croutons

50 g fresh almonds

2 button mushrooms

A few garden peas sprouts

A few sorrel sprouts

Fleur de sel, ground pepper

CHICKEN SUPREME

Season the chicken supremes with fleur de sel and ground pepper and cook them in the butter.

MOUSSELINE OF GARDEN PEAS

Heat the garden peas puree, add the butter, then the mustard and season with fleur de sel, ground pepper and sugar. Mix all the ingredients together well.

GARNISH & PRESENTATION

Cook in a pan the garden peas with the butter and some water. Season with salt, pepper and sugar.

Clean and slice finely the mushrooms.

Just before serving, cook the Croustilles in the oven at 220°C (425°F) for 6 minutes or in the fryer at 175°C (345°F) for 2 to 2 1/2 minutes.

Dress the mousseline, the supreme and the Croustilles. Decorate with garden peas, croutons, fresh almonds and button mushrooms. Finish with the sprouts.

CHEF'S TIP

If you prefer to offer a meatless dish, the garden peas match perfectly with shrimps or salmon.

SPANISH TAPAS



INGREDIENTS FOR 4 SHARING PLATES

TORTILLA

- 400 g potatoes
- 10 eggs
- 1 big onion
- 50 g olive oil
- 10 slices of chorizo
- Fleur de sel, ground pepper

TORTILLA

Peel and slice finely the onion.

Peel, wash and cut the potatoes into small dices.

In a pan, sauté the potatoes in olive oil, salt and pepper. Once they are cooked, add the onion, sauté again until the onion is lightly coloured.

Break the eggs into a bowl, season and pour into the pan with the potatoes and the onion. Cook the tortilla stirring gently.

Allow to cool down and remove from the pan.

Cut the tortilla into large cubes. With a small skewer, fix a slice of chorizo on a cube of tortilla.

GARNISH & PRESENTATION

- 12 Cronesquis Mozzarella Ile de France*
- 12 Cronesquis Camembert Ile de France*
- 12 slices of pancetta
- Black and green olives
- Some herbs (parsley, lemon thyme)

GARNISH & PRESENTATION

Just before serving, cook the Cronesquis in the oven at 220°C (425°F) for 6 minutes or in the fryer at 175°C (345°F) for 2 to 2 1/2 minutes.

Dress the tapas: the Cronesquis, tortillas cubes, a plate of pancetta and some olives. Decorate with some herbs (parsley for the tortillas cubes and lemon thyme for the olives).

CHEF'S TIP

To facilitate the cutting of the tortilla, make it the day before.



DIPS TRIO



INGREDIENTS FOR 10 PERSONS

HUMMUS

300 g Elle & Vire Professionnel® French Cream Cheese

220 g chickpea puree

10 g freshly squeezed lemon juice

60 g olive oil

70 g sesame paste

5 g garlic

Salt and pepper

A few pomegranate seeds

TZATZIKI

3 cucumbers

250 g Elle & Vire Professionnel® French Cream Cheese

100 g Elle & Vire Professionnel® Advantage Cooking Cream

1 garlic clove

¼ bunch of fresh mint

25 g olive oil

Fresh dill

Salt and pepper

EGGPLANT CAVIAR

2 eggplants

50 g olive oil

1 ground garlic clove

1 pinch sesame seeds

Fleur de sel, ground pepper

GARNISH & PRESENTATION

10 Crolesques Garlic & Herbs Ile de France®

10 Crolesques Goat Cheese Ile de France®

HUMMUS

Blend together cream cheese, chickpea puree, lemon juice, olive oil, sesame paste and garlic until homogeneous. Season with salt and pepper.

Pour the hummus into a ramekin and decorate with pomegranate seeds and olive oil.

TZATZIKI

Peel the cucumbers, slice them thinly and sweat with salt.

Chop finely both mint and garlic.

Mix together cream cheese, cream, garlic, mint and olive oil. Fold in the sliced cucumbers.

Pour the tzatziki into a ramekin and decorate with a few slices of cucumber, dill and olive oil.

EGGPLANT CAVIAR

Cut the eggplant lengthwise in half and cook them in the oven at 220°C (425°F) for 15 to 20 minutes. Allow to cool down then scrape off the pulp from the skin with a large spoon.

Mix the pulp with garlic clove and olive oil. Season with salt and pepper. Pour the caviar into a ramekin and sprinkle with sesame seeds.

GARNISH & PRESENTATION

Just before serving, cook the Crolesques in the oven at 220°C (425°F) for 6 minutes or in the fryer at 175°C (345°F) for 2 to 2 1/2 minutes.

Serve the Crolesques and the dips trio with Lebanese tabouleh, stuffed grape leaves, sun dried peppers or any mezze of your choice.

TASTY BOXES



EACH RECIPE IS FOR 10 BOXES OF 7 CROMESQUIS AND ITS WELL-MATCHED DIP

THE PROVENCE BOX

70 Cromesquis Garlic & Herbs Ile-de-France*

400 g Elle & Vire Professionnel® French Cream Cheese

200 g chopped black olives

Fleur de sel, ground pepper

1 sprig of dill

In a mixing bowl, combine cream cheese, chopped black olives. Season with fleur de sel and ground pepper.

Decorate with the dill.

Just before serving, cook the Cromesquis in the oven at 220°C (425°F) for 6 minutes or in the fryer at 175°C (345°F) for 2 to 2 1/2 minutes.

Dress the box with seven Cromesquis and serve with the dip.

THE SWEETY BOX

70 Cromesquis Goat Cheese Ile-de-France*

400 g Elle & Vire Professionnel® French Cream Cheese

50 g honey

30 g lemon juice

Ground pepper, salt and sugar

Fresh thyme

In a mixing bowl, combine cream cheese, honey, lemon juice and season with ground pepper, salt and sugar.

Decorate with a sprout of fresh thyme.

Just before serving, cook the Cromesquis in the oven at 220°C (425°F) for 6 minutes or in the fryer at 175°C (345°F) for 2 to 2 1/2 minutes.

Dress the box with seven Cromesquis and serve with the dip.

THE RANCH BOX

70 Cromesquis Camembert Ile-de-France*

400 g barbecue sauce

Just before serving, cook the Cromesquis in the oven at 220°C (425°F) for 6 minutes or in the fryer at 175°C (345°F) for 2 to 2 1/2 minutes.

Dress the box with seven Cromesquis and serve with the barbecue sauce.

THE SUNNY BOX

70 Cromesquis Mozzarella Ile-de-France*

350 g sun-dried tomato tartare

50 g olive tapenade

A few drops of Tabasco®

Fleur de sel, ground pepper

In a mixing bowl, combine tomato tartare and olive tapenade. Season with Tabasco®, fleur de sel and ground pepper.

Just before serving, cook the Cromesquis in the oven at 220°C (425°F) for 6 minutes or in the fryer at 175°C (345°F) for 2 to 2 1/2 minutes.

Dress the box with seven Cromesquis and serve with the dip.



BUDDHA BOWL



INGREDIENTS FOR 10 SALADS

SALAD

- 250 g baby spinach, washed and dried
- 10 young chicory leaves
- 3 red bell pepper
- 5 avocados
- 5 small corns on the cob

DRESSING

- 5 of each dried apricots, dried plums, and dates
- 125 ml red wine or sherry vinegar
- 250 ml hazelnuts or walnuts oil
- 125 ml rapeseed or sunflower oil
- Salt, fresh milled pepper

GARNISH & PRESENTATION

- 50 Cronesquis Camembert Ile de France*
- 150 g medium chanterelle or girolle mushrooms
- 20 pecan nut kernels
- 100 g beet, alfalfa or onion sprouts

SALAD

Cut the chicory leaves in large segments and mix with the spinach.

Wash the red bell peppers and remove the seeds and the stalk, then cut in halves and slice.

Cut the avocados in half, remove the kernel, then peel. Slice them thinly, then spread the slices by pushing the sides to obtain a long strip. Roll it into a rosette.

Pan-fry the corn on the cob in some butter or olive oil, then slice them in 6 disks each.

DRESSING

Remove the stones and chop the dried fruits into a rough mash.

Stir them in the vinegar and add a good pinch of salt.

Add the oils little by little, always stirring, then the pepper.

GARNISH & PRESENTATION

Just before serving, cook the Cronesquis in the oven at 220°C (425°F) for 6 minutes or in the fryer at 175°C (345°F) for 2 to 2 1/2 minutes.

Dispose the spinach & chicory mix on a side of the bowl, then add clockwise: red bell pepper, corn, avocado and finally five Cronesquis Camembert.

Decorate with a few mushrooms and pecan nuts, and finish with a small bush of mixed sprouts.

CHEF'S TIP

It is normal for the dressing to split when it rests for some time, just shake or stir it again before filling the serving bowl.

COCKTAIL PIECES



EXOTIC SHRIMP

Cut the grapefruit in segments and then cut them into small dices. Cut the shrimps the same way and mix it with the grapefruit dices; season with a drizzle of olive oil. Cut the avocado into small dices.

Just before serving, cook the Crolesquis in the oven at 220°C (425°F) for 6 minutes or in the fryer at 175°C (345°F) for 2 to 2 1/2 minutes.

Place a small amount of shrimp and grapefruit salad in a Chinese spoon. With a small skewer, fix the avocado dice on one Crolesquis and place them on top of the shrimp salad.

INGREDIENTS FOR 20 BITES

20 Crolesquis Garlic & Herbs Ile-de-France*

- 1 grapefruit
- 50 g fresh shrimps
- 2 cl olive oil
- 1 avocado

SWEET AND SOUR LOLLIPOP

INGREDIENTS FOR 20 BITES

20 Crolesquis Goat Cheese Ile-de-France*

- 80 g pistachios
- 50 g honey*

** The amount of honey depends on the size of the container used. It is necessary to have a depth of at least 1 cm in order to be able to coat the Crolesquis properly.*

Crush the pistachios into nibs.

Just before serving, cook the Crolesquis in the oven at 220°C (425°F) for 6 minutes or in the fryer at 175°C (345°F) for 2 to 2 1/2 minutes.

Heat the honey and put it in a small bowl to have at least 1 cm depth. Dip each crolesquis half way into the honey, drain gently and roll the coated half in the nibbed pistachios. Prick with a 3-point skewer and place in the display. Serve warm or cold.

GRILLED CAMEMBERT

INGREDIENTS FOR 20 BITES

20 Crolesquis Camembert Ile-de-France*

- 20 turkey bacon slices

Cook the Crolesquis in the oven at 220°C (425 °F) for 4 minutes.

Wrap tightly the tip of the Crolesquis triangle with a slice of turkey. Before serving, put the Crolesquis back in the oven for 2 minutes, for the camembert to melt well. If the cheese starts to flow through the breadcrumbs, stop the cooking as the cheese is already melted.

CRISPY TOMATO MOZZARELLA

INGREDIENTS FOR 20 BITES

20 Crolesquis Mozzarella Ile-de-France*

- 20 cherry tomatoes
- 5 cl olive oil

Cook the Crolesquis in the oven at 220°C (425 °F) for 4 minutes.

Quickly stir-fry the cherry tomatoes in a very hot pan with some oil. As soon as the tomatoes skins start cracking, remove them from the pan. The cooking should last less than a minute for the tomatoes to remain firm.

With a small skewer, pierce one cherry tomato and fix it on one Crolesquis. For better stability, it is better to put the skewer diagonally, over the length of the Crolesquis.

Put the Crolesquis back in the oven before serving, 2 to 4 minutes, for the mozzarella to be stringy again.



SUNDAY BRUNCH



INGREDIENTS FOR 10 PERSONS

CINNAMON PANCAKES

160 g Elle & Vire Professionnel® Unsalted Gourmet Butter

500 g flour

20 g baking powder

60 g sugar

2 g cinnamon

Pinch of salt

4 eggs

700 g milk

LIQUORICE MAPLE SYRUP

400 g maple syrup

1 pinch powdered liquorice

1 freshly squeezed lemon

GARNISH & PRESENTATION

10 Crolesquis Garlic & Herbs Ile-de-France®

10 Crolesquis Goat Cheese Ile-de-France®

CINNAMON PANCAKES

Melt the butter.

Combine flour, baking powder, sugar, cinnamon and salt. Add the eggs. Mix together well.

Add the melted butter and the milk. Leave to rest for at least one hour.

Cook each pancake in a buttered 12cm diameter frying pan and turn it half-way to color both sides.

LIQUORICE MAPLE SYRUP

Cook the maple syrup to reduce by one third. Add the lemon juice and the liquorice. Keep cold.

GARNISH & PRESENTATION

Just before serving, cook the Crolesquis in the oven at 220°C (425°F) for 6 minutes or fry at 175°C (345°F) for 2 to 2 1/2 minutes.

Dress all the elements of the brunch together.

CHEF'S TIP

The liquorice maple syrup matches perfectly both with pancakes and Crolesquis Goat Cheese Ile de France®.



WHAT TO DRINK WITH ?

VICTOR DELPIERRE'S FOOD & BEVERAGE PAIRINGS

2013 Worldwide Barista-Cocktails Champion



Distinguish yourself by offering seasonal appetizer trays with original cocktails!
Victor Delpierre created 4 unique pairings to be enjoyed with Les Cromesquis.

Victor is a solar personality. His passion for everything that revolves around catering led him to the Barista World Championship «Coffee in good spirits». Victor obtained various titles: French Champion «Service en salle» 2007, «Best Mojito Paris 2011», World Champion 2013... His triple training as maître d'hôtel, barman and barista gives him a great legitimacy to collaborate with the best chefs and match their cuisine, their pastries with alcoholic drinks or not.

The former executive assistant at All Day Dining, the Ritz restaurant, who dreamed of being a pastry chef, has no limits. In the name of taste, he dares everything with «the right products, at the right time and in the right way».

Having become a recognized consultant in the creation of new concepts and flavours, his know-how is sought throughout the world and he is invited on the most prestigious events.

“
I like to provoke the unexpected, amaze the eyes, take away the taste buds, touch the hearts and manage to grasp all the senses.
”



Cromesquis Garlic & Herbs
Ile de France°

VICTOR'S TIP

“ THE ALMOND SYRUP (AMARETTO) CAN BE REPLACED BY HAZELNUT OR MACADAMIA NUT SYRUP ”



Cromesquis Mozzarella
Ile de France°

VICTOR'S TIP

“ PUT THE TEA INTO A SODA SIPHON TO MAKE IT SPARKLING ”

SPRING COCKTAILS

ALCOHOL-FREE

VIRGIN CUCUMBERITA

5 cm cucumber
1,5 cl Amaretto syrup
20 cl cranberry juice
½ green lemon

Mash the diced cucumber with a pestle in the shaker. Add the syrup and juices. Shake and filter twice with a thin sieve on a few ice cubes in the glass. Decorate with a cucumber slice.

Recommended glass: Chef & Sommelier Gobelet Vigne

WITH ALCOHOL

CRESSPERIENCE TONIC

5,5 cl floral gin
12 cl premium tonic
Various cress, micro-plants and edible flowers

Fill the glass with ice cubes to refresh it then dispose of the lost ice. Pour the floral gin and premium tonic. Decorate with watercress, micro-plants and edible flowers.

Recommended glass: Chef & Sommelier Coupe Champagne

SUMMER COCKTAILS

ALCOHOL-FREE

T-SPRITZ

4 cl bitter syrup
15 cl sparkling red-fruits flavoured black tea

Infuse 20 g of red-fruits flavoured black tea in 1 L of water at 95°C for 5 minutes. Filter and chill in the refrigerator. Fill the glass with ice cubes to refresh it and dispose of the lost ice. Pour into the glass the bitter syrup. Use a soda water siphon to make the tea sparkling and fill the glass. Decorate.

Recommended glass: Arcoroc Gobelet Fusion

WITH ALCOHOL

ARTICHOKE SPRITZ

4 cl Cynar
12 cl Prosecco

Fill the glass with ice cubes to refresh it then dispose of the lost ice. Pour the ingredients. Decorate.

Recommended glass: Chef & Sommelier Beer Premium



Cromesquis Goat Cheese
Ile de France°

VICTOR'S TIP

“ WHITE WINE, ROSÉ, DRY OR FRUITY, CHAMPAGNE, CRÉMANT OR PROSECCO, THE CHOICE IS YOURS! WHY NOT TRYING WITH RED WINE? ”



Cromesquis Camembert
Ile de France°

VICTOR'S TIP

“ YOU CAN ADD SYRUP OR CHESTNUT LIQUOR TO YOUR BEER OR YOUR SPARKLING APPLE JUICE ”

AUTUMN COCKTAILS

ALCOHOL-FREE
BLOODY PEPS TONIC
5 cl red fruit puree
0,5 cl violet syrup
12 cl Premium Tonic

Fill the glass with ice cubes to refresh it then dispose of the lost ice. Pour the red fruit puree and violet syrup. Complete with the tonic and stir gently.

Recommended glass: Chef & Sommelier Macaron 30 cl

WITH ALCOHOL
WINE POOL
12,5 cl white wine Chemin des Murs Château de Parnay
Seasonal fruits and vegetables: fig, carrot, radish, fennel

Fill the glass with ice cubes to refresh it then dispose of the lost ice. Pour the wine and decorate with the chosen fruits and vegetables.

Recommended glass: Chef & Sommelier Beer Premium

WINTER DRINKS


ALCOHOL-FREE
SPARKLING APPLE JUICE OR APPLE JUICE





Sold in Hong Kong, Japan, Saudi Arabia, United Arab Emirates.

WITH ALCOHOL
BLOND CRAFT BEER



NOTES





LES CROMESQUIS



Find all our recipes on iledefrancecheese.com

Created by: Kintanaroo - Photo Credit: Laurent Fau - Photo Stylist: Sarah Vasseghi - Savencia 2020
Ile-de-France® is a protected trademark. Any use of this trademark without express permission is prohibited.