



*AOP French Butter  
Almond Tart Shells  
& Sablés Bretons*



**Swiss Chalet**  
FINE FOODS

LA ROSEMORE  
Gérard  
Dubois  
RE<sup>TM</sup>

SAVORY  
&  
SWEET

AOP French Butter Sablés Bretons

### Savory Sablés Bretons, Mini Round

Φ 35 mm - H. 8 mm, 4 - 5 gr/pc  
49 pcs x 4 tray  
Item #95052



### Sweet Sablés Bretons, Mini Round

Φ 35 mm - H. 8 mm, 4 - 5 gr/pc  
49 pcs x 4 tray  
Item #95053



### Sweet Sablés Bretons, Medium Round

Φ 55 mm - H. 10 mm, 10 - 11 gr/pc  
20 pcs x 4 tray  
Item #95054





SWEET

*AOP French Butter Almond Tart Shells*

**Almond Tart Shell,  
Mini Round**

Φ 30 mm - H. 17 mm, 4 - 5 gr/pc  
64 pcs x 3 tray  
Item #95055



**Almond Tart Shell,  
Medium Round**

Φ 50 mm - H. 17 mm, 10 - 11 gr/pc  
25 pcs x 3 tray  
Item #95056



**Almond Tart Shell,  
Large Round**

Φ 80 mm - H. 17 mm, 25 - 26 gr/pc  
9 pcs x 3 tray  
Item #95057





*At La Rose Noire, only the best is good enough for our valuable customers, therefore we created this wonderful new line of AOP French butter Sablés Bretons and Tart Shells with roasted California Almonds.*

## AOP Beurre Charentes-Poitou

Since 1905, this butter has been made in the traditional style from the cream of pasteurized milk from farms in the Poitou-Charentes, France, using natural culture and slow churning. The butter's quality and integrity benefits from the Protected Designation of Origin (PDO) label: AOP Beurre Charentes-Poitou. Butter Charentes-Poitou is distinguished from other butters by its strong smell of thick cream but also a greater richness in lactose, which give it fruity notes. The butter is 100% natural, no dyes, antioxidants or deacidification substances.

