

# frozen French butter croissants

## 急凍法國牛油牛角酥

Our pure French butter croissants are proven, frozen and ready for baking. For best results, defrost for 1 hour at room temperature before baking at 175°C -180°C for 14-22 minutes (depending on size). No steam required. For distinctive European appearance, apply egg wash before baking.

由純法國牛油製成之急凍牛角酥，完全發酵，隨時可烘焙。最理想之效果是先於室溫解凍1小時，然後放在175°C -180°C焗爐內烘焙14-22分鐘（視乎大小而定），不用加蒸氣。為達至最佳之歐式外觀，可於烘焙前塗上蛋漿。



FR104 Butter Croissant Straight 25gr  
牛油牛角酥 - 長形 25gr



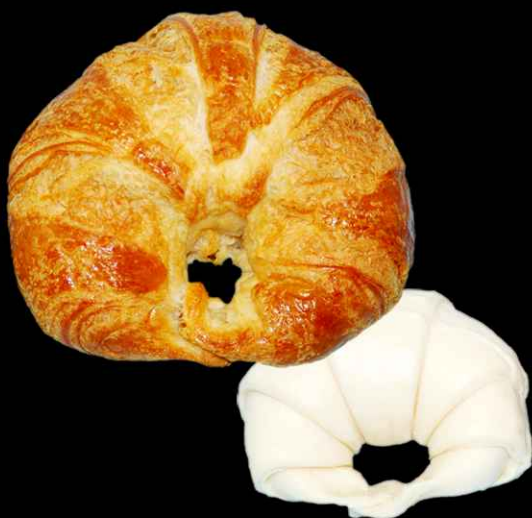
FR105 Butter Croissant Straight 38gr  
牛油牛角酥 - 長形 38gr



FR106 Butter Croissant Closed 42gr  
牛油牛角酥 - 環形 42gr



FR107 Butter Croissant Straight 60gr  
牛油牛角酥 - 長形 60gr



FR111 Butter Croissant Closed 60gr  
牛油牛角酥 - 環形 60gr



FR116 Butter Croissant Closed 80gr  
牛油牛角酥 - 環形 80gr

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## 急凍法國牛油牛角酥



FR124 Whole Wheat Butter Croissant Straight 38gr  
全麥牛油牛角酥-長形 38gr



FR125 Whole Wheat Butter Croissant Closed 80gr  
全麥牛油牛角酥-環形 80gr



FR126 Whole Wheat Butter Croissant Straight 60gr  
全麥牛油牛角酥-長形 60gr



FR120 Chocolate Butter Croissant Straight 85gr  
朱古力牛油牛角酥-長形 85gr

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FR181P VIP Butter Croissant Straight 38gr  
VIP牛油牛角酥-長形 38gr



FR113 VIP Butter Croissant Curved 65gr  
VIP牛油牛角酥-半彎形 65gr