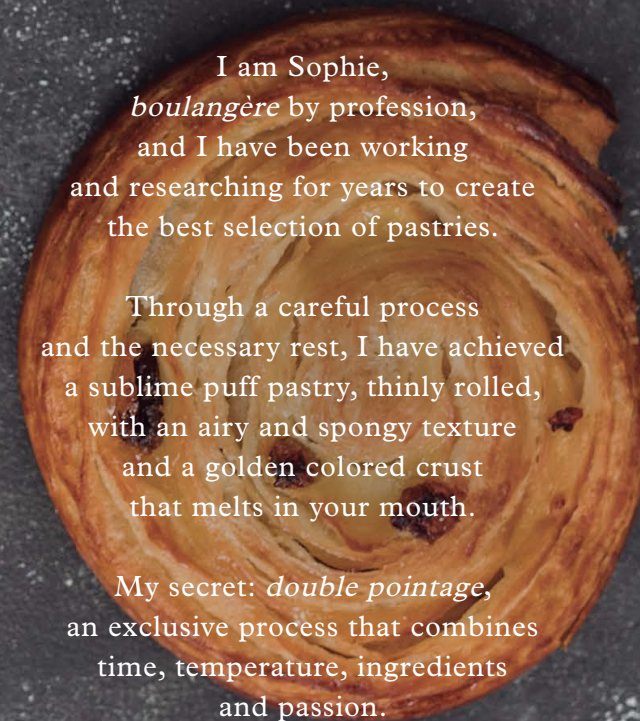




LET YOURSELF
BE CARRIED
AWAY BY
SOPHIE



 europastry®




I am Sophie,
boulangère by profession,
and I have been working
and researching for years to create
the best selection of pastries.

Through a careful process
and the necessary rest, I have achieved
a sublime puff pastry, thinly rolled,
with an airy and spongy texture
and a golden colored crust
that melts in your mouth.

My secret: *double pointage*,
an exclusive process that combines
time, temperature, ingredients
and passion.

SOPHIE



LET YOURSELF
BE CARRIED
AWAY BY
TIME

Time is essential: it is the most precious ingredient for a good *boulangier*.

I work on increasing the resting and fermentation time in the processing hours.

SOPHIE

A stack of several golden-brown, flaky pastries, likely cinnamon rolls, with dark raisins embedded in them. The pastries are arranged on a piece of light-colored parchment paper against a dark, textured background. The lighting is soft, highlighting the texture of the dough and the sheen of the raisins.

LET YOURSELF BE CARRIED AWAY BY FLAVOR

I have selected strong wheat from different lands to obtain the best flours. I have added butter from Northern Europe.

I use free range eggs, milk and caramel notes to achieve a juiciness and creaminess that you will only find in the Sophie range.

SOPHIE



LET YOURSELF
BE CARRIED
AWAY BY
TEMPTATION

With the passion that I put every day to learn this craft that I consider magical, and the love with which I develop each piece, I have given the perfect balance to the only *double pointage* range on the market: a control of the cooling temperature of the dough that provides a firmer and more regular structure and lamination.

SOPHIE



SOPHIE

THE UNIQUENESS OF THE **DOUBLE POINTAGE** PROCESS:

SLOW · COLD · LONG

SLOW

Slow kneading, resting and fermentation to facilitate the perfect union of laminate and flavor.

COLD

Low temperature cooling to achieve a unique structure.

LONG

Hours and hours of time and dedication to achieve the best result.

PERFECT SYMMETRY

A unique and unmistakable croissant,
with fresh butter on the dough.

It combines the best selection of ingredients
with long resting and fermentation times.

The result is a creamy and melting crumb,
which gives it a balanced and warm flavor.

SOPHIE



REF. 61685
SOPHIE CROISSANT



50 u / 70 g / 4x7 / 30' Thaw / 170° Oven / 15-18' / 12 cm



REF. 68211 | REF. 69212 *
SOPHIE PARIS CROISSANT

CLEAN LABEL

60 -*125 u / 60 g / 8x9 / 20-30' Thaw / 160-180° Oven / 15-18' / 14,5 cm



REF. 24430
LARGE SOPHIE CROISSANT

80 u / 90 g / 8x5 / 20-30' Thaw / 160-180° Oven / 15-18' / 15,5 cm

SOPHIE

A MASTERPIECE

Formed by hand, which gives it
a distinctive and singular aspect.

The dough is prepared with real butter,
which results in a unique and unmistakable piece.

Among its ingredients, specially chosen,
highlights our selection of seeds and toasted grains.

Egg washed to give it
a more golden color.

SOPHIE



REF. 89233
RAW SOPHIE
CROISSANT

160 u / 60 g / 8x9 / Ferm. 120' / 180° - 16' Oven / 15-18' / 13,5 cm



REF. 67451
CURVED
CROISSANT SOPHIE

50 u / 75 g / 8x9 / 30-35' Thaw / 160° Oven / 17-18' / 10,5 cm



REF. 67575
CEREAL CURVED
CROISSANT SOPHIE

38 u / 95 g / 8x9 / 40' Thaw / 160° Oven / 17' / 9,3 cm

SOPHIE

TRUE GEMS

Delicious flavor that awakens the senses,
soft texture, with abundant fillings.

Gourmet selection of base ingredients,
with fresh butter on the dough.

Authentic bakery specialties surprise
with their handcrafted appearance and texture,
paying homage to French patisseries.



SOPHIE



REF. 60335
SNECKEN SOPHIE



50 u / 110 g / 8x9 / 20' Thaw / 170-175° Oven / 15-20' / 10,5 cm



REF. 64172
PAIN CHOC SOPHIE



52 u / 90 g / 8x9 / 40' Thaw / 160° Oven / 18-20' / 13 cm



REF. 62160
WHITE CROISSANT

SOPHIE

DELICIOUS MINI BUTTER PUFF PASTRY TREATS!

Two exclusive formats of our irresistible butter puff pastry morsels made according to the exclusive Petit Doré recipe.

They come filled and decorated with sugar.

An ideal snack for grab&go and catering services!

Ready to bake, serve and succeed in a big way.

SOPHIE



66645
COCOA MICRO ROLL

220 u / 15 g / 8X17 / 5' Thaw / 180-190° / 8-10' Oven / 3,5 cm



66640
CREAM MICRO ROLL

220 u / 15 g / 8X17 / 5' Thaw / 180-190° / 8-10' Oven / 3,5 cm



66650
STRAWBERRY MICRO ROLL

220 u / 15 g / 8X17 / 5' Thaw / 180-190° / 8-10' Oven / 3,5 cm



68105
MINI SOPHIE

386 u / 11 g / 8X14 / 10' Thaw / 180° Oven / 10' / 5,4 cm

SOPHIE

¡REBANADAS DE CROISSANT DE MANTEQUILLA!

El pan de molde que sabe a croissant.

Nuestro Molde Croissant Sophie está elaborado según la receta clásica de croissant de mantequilla, que hemos reinterpretado para darle un aspecto único y un sabor excepcional. Una innovadora receta que presentamos en finísimas rebanadas, en bolsa para preservar sus características organolépticas y aportar mayor practicidad. Un producto que le da un toque diferencial a tu establecimiento.

SOPHIE



REF. 65407
CROISSANT SANDWICH BREAD

6 u / 352 g / 8x8 / 60' Thaw. / 20 cm

S O P H I E

