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Top-of-the-range margarine pastries

Our Sélection d'Or range combines the finest ingredients with the most exquisite margarine and a delicious buttery aroma. Its elaboration process, with long resting times, transforms time into an additional ingredient that provides that characteristic delicacy. With golden tones and creamy flaky texture in the mouth.

An exclusive range of pastries that will make you succeed.



Straight croissants

67420

Margarine Croissant Sélection d'Or

This product of delicate elaboration and long resting time represents the main characteristics of the range. With high quality margarine and ingredients of vegetable origin, a golden appearance and soft flaky texture. Ideal for vegans.



64 u / 75 g / 8x8 / 20-30' Thaw
165-175° / 17-19' Oven / 14,5 cm

67410

Mini Croissant Sélection d'Or

A delicious treat for its taste and texture. Its mini format allows for maximum profitability and versatility. It is ideal for consumption at any time of the day. A best seller, delicious, light and affordable for everyone.



200 u / 25 g / 8x9 / 15-20' Thaw
165-170° / 12-15' Oven / 9 cm

Multigrain croissants

67430

Multigrain Croissant Sélection d'Or

A unique multigrain croissant, with a seeded batter ready to bake. It is a different and unique piece that for the first time combines a topping of cereals and seeds of different sizes; oat flakes, peeled sesame, brown flax, pumpkin and sunflower seeds.



56 u / 80 g / 8x9 / 20-30' Thaw
165-175° / 15-17' Oven / 14,5 cm



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Filled croissants

86732

Multigrain Honey Croissant

With a multigrain dough, honey filling and a colourful cane sugar topping, this croissant is the most sophisticated choice for breakfasts and snacks. This croissant will be a must for those seeking a sweet, but light, treat.

Add it to your assortment to extend the range that your business offers with these flavours that provide differentiation and added value. It will also be ideal if you want to add a distinctive touch to your catering, delivery service, or any type of celebration.



48 u / 90 g / 8x9 / 30' Thaw
170° / 30' Oven / 14,5 cm

81195

Almond Croissant Sélection d'Or

This eye-catching croissant with its golden crust and flaked almond topping surprises our senses with the contrasting texture of its almond filling.

The nuts contrast with the sweet taste of the croissant dough, giving the recipe a distinctive appearance. It will be the new favourite temptation for vegans!



48 u / 94 g / 8x9 / 20' Thaw
170° / 18' Oven / 14,5 cm

67460

Cocoa Croissant Sélection d'Or

Made with high quality margarine, its intense golden color and sprinkled with chocolate shavings catch the eye at first sight. Its excellent aroma precedes a perfect flaky pastry, firm to the touch and filled with cocoa and hazelnuts, and a creamy taste.



48 u / 90 g / 8x9 / 20-30' Thaw
165-175° / 15-17' Oven / 14,5 cm

69282

White Chocolate Bar Croissant

The natural evolution of bread with old-fashioned chocolate. In margarine croissant format decorated with almond pieces and powdered sugar and filled with white chocolate that crunches in the mouth when bitten.



46 u / 105 g / 8x9 / 15-30' Thaw
170/180° / 15-20' Oven / 12 cm



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Curved croissants

69273

Super Margarine Croissant Sélection d'Or

95 grams of pleasure and irresistible flavor for those with a sweet tooth and it is ideal for adding a little imagination and filling to its unique taste. Thaw 30 minutes at room temperature. Bake for 18 minutes at 180°C.



40 u / 95 g / 8x9 / 20-30' Thaw
165-180° / 15-18' Oven / 11,5 cm

69272

Margarine Croissant Sélection d'Or

The traditional artisan cake, made with margarine. Elegant, easy to savor, it always surprises. A treat to which nobody says no. Defrost for 30 minutes at room temperature. Bake for 17 minutes at 180°C.



60 u / 70 g / 8x9 / 15-30' Thaw
160-180° / 15-20' Oven / 10 cm

67421

Multigrain Honey Croissant Sélection d'Or

Mini croissant with closed ends made according to the Sélection d'Or process. Light in texture, slightly flaky and very easy to eat. It comes ready to bake and achieves an eye-catching volume.



92 u / 40 g / 8x9 / 10-20' Thaw
170-175° / 10-14' Oven / 8,2 cm

Delight

67440

Delight Cocoa Sélection d'Or

New Neapolitan Cacao with its extraordinarily intense flavor. Elaborated following the Sélection d'Or process to achieve a perfect flaky texture. With a double taste of hazelnut; in the filling as well as its covering. And with a topping of cocoa crocanti. It comes pre-fermented for defrosting and baking.



42 u / 104 g / 8x9 / 15-20' Thaw
165-175° / 12-16' Oven / 13 cm



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Puff Pastry

60809

Chicken Mushroom Puff Pastry

An authentic traditional stew adapted to new moments of consumption. Authentic puff pastry of margarine, stuffed with chicken and mushrooms with that sophisticated crunchy touch.



42 u / 137 g / 8x17 / 20-30' Thaw
180° / 15-20' Oven / 15 cm



Burger

84062

Burger Croissant

An original idea in the form of bread for hamburgers with croissant dough, which gives a sophisticated touch to the recipes. Crispy to the bite and elegant. In its presentation, its shiny and golden layers stand out of margarine puff pastry.



24 u / 75 g / 8x15
40' Thaw / 9,1 cm



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