



Symphony

P A S T R I E S

AUTHENTIC FRENCH PASTRIES • MADE IN THE USA

Symphony

PASTRIES

Creative Beginnings...

Yann Machard was raised amid fine French cuisine, owing to the fact that several family members are French Chefs. While surrounded by all of this glorious food, Yann loved practicing the fine arts of painting and sculpting. It was eventually suggested by his family that pastry would be a wonderful way to express his artistic talents and desires and be in keeping with the family tradition of fine cuisine. So...by integrating a passion for food and creativity, the family's first (and only) Pastry Chef was "born."

In the beginning of his career as a Pastry Chef, Yann worked at and with some of the top names in French Pastry including Lenotre, considered to be the best pastry shop in France.

Yann flourished in his art and decided to give America a taste of his creativity. He arrived in New York City in 1973, worked at Dumas and with Chef Maurice Bonté. He then made his way to Denver, Colorado and began a six year run at Le Petit Gourmet Catering, the premier caterer in Denver. He returned to New York as Pastry Chef for the world-famous Tavern on the Green restaurant, delighting patrons for the next four years. However, during this time, Yann saw an emerging need for quality, wholesale French Pastry as fewer and fewer culinary students were choosing pastry.

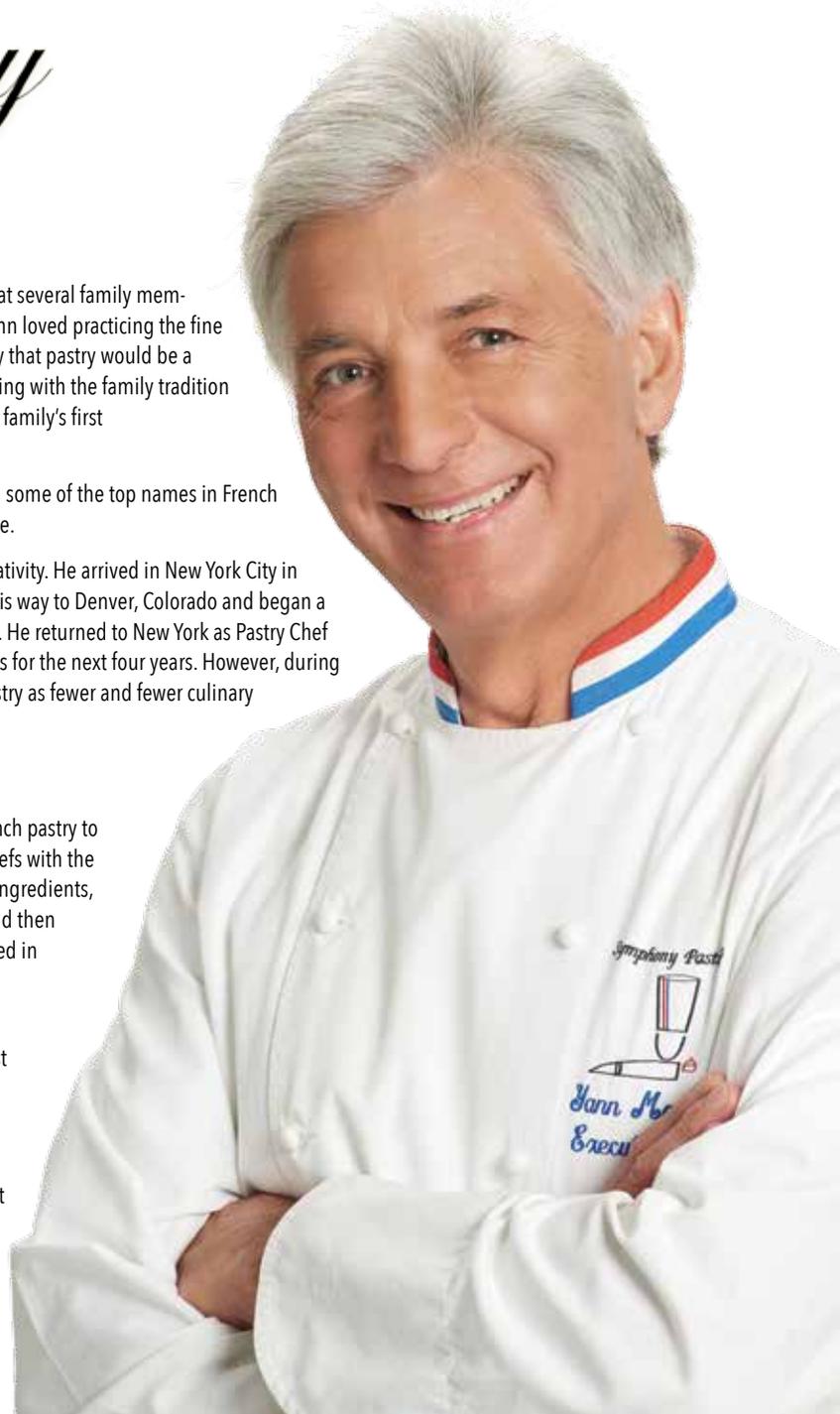
Symphony Pastry fills a growing industry need...

Out of a desire to assist restaurant pastry chefs in providing quality French pastry to patrons, Yann opened Symphony Pastry. He decided to inspire these chefs with the delicious foundations for their creative expression with his top-quality ingredients, combined in mouthwatering and visually pleasing ways! The chefs could then creatively "finish" these pastries and present them to their patrons plated in extraordinary fashion.

Yann loves the creativity of his trade, and loves helping Pastry Chefs by bringing them to an even higher level. You'll find only the absolute best ingredients in Symphony Pastry products: imported chocolate with a minimum of 68% "cocoa liquor," Tahitian vanilla beans, imported fruit purées, heavy cream and pure butter.

Yann will also create custom pastry upon request -- if you can envision it and "taste" it, Yann will make it for you!

Let Yann be your personal Pastry Chef - he's here to serve you and foster your creative best!



GLUTEN FREE

12 - Per CS



Opus #208
Silky chocolate praline sabayon with two layers of sprinkled hazelnut chocolate dacquoise.



Fantasia #026
Almond dacquoise filled with raspberry coulis topped with exotic mousse.



Chocolate Raspberry Dome #224
Chocolate sabayon filled with raspberry coulis topped with bittersweet chocolate sabayon.



Caramelo #025
Chocolate dacquoise filled with chocolate mousse & caramel mousse



Crème Caramel #204
Traditional Crème Caramel.



Colombian #028
Chocolate dacquoise filled with milk chocolate mousse and dulce de leche.

STRIPS



Red Velvet #170
Three layers of red chocolate sponge brushed with vanilla syrup and three layers of creamy white cream cheese.



Equator #157
Raspberry passion fruit coulis, coconut biscuit. Topped with passion fruit glaze.



Edelweiss #162
Vanilla biscuit, raspberry coulis, white chocolate mousse, and a crunchy hazelnut praline. Topped with raspberry glaze.



Black Forest Cheesecake #241
Creamy New York style cheese cake topped with bitter chocolate mousse with poached cherries and chocolate shavings.



Tiramisu #146
Ladyfingers soaked with coffee liquor filled with a delicious mascarpone mousse.



Georgia #108
Almond amaretto mousse, poached peach with a pecan biscuit.



Nocturne #104
Bittersweet chocolate mousse with layers of raspberry ganache. Topped with chocolate mirror.



Lemon Tart #153
Buttery short bread crust filled with fresh lemon curd. Topped with lemon glaze.

STRIPS



Carrot Cake #163
Three layers of moist carrot cake, creamy cream cheese icing, topped with semi-candied shredded carrots.



Primavera #143
Strawberry and pistachio mousse between layers of vanilla sponge.



Marjolaine Gluten Free #164
Four layers of hazelnut dacquoise filled vanilla mousse, praline mousse and chocolate mousse.



Normandy #150
Pure butter dough, fresh granny smith apples. Serve at room temperature.



Opera #125
Three layers of thin almond sponge soaked with espresso. Filled with ganache and coffee butter cream.



Chocolate Crunch #140
Crunchy bottom made with imported wafers and homemade hazelnut praline and silky chocolate mousse.



Desire #242
Hazelnut dacquoise filled with ganache and orange liquor mousse.



French Coffee #177
Whipped cream, vanilla sponge saturated with espresso, vanilla mousse, coffee mousse, and crunch hazelnut wafer bottom.

Symphony Pastries now offers "Precut" strips and 9" round options for your convenience. Please contact your sales rep for details.



9" ROUND

2 - Per CS



Edelweiss #111
Almond dacquoise, raspberry coulis, white chocolate mousse, crunchy praline wafer bottom. Topped with raspberry glaze.



Sacher Gluten Free #117
Flourless chocolate cake topped with chocolate glaze.



Tiramisu Round #112
Ladyfinger soaked with coffee liqueur filled with mascarpone mousse.



Chambord #172
Almond dacquoise, bittersweet chocolate sabayon, chocolate ganache and fresh raspberries. Topped with raspberry preserve.

TARTLET

12 - Per CS



Passion Fruit tartlet #252
Chocolate shortdough filled with passion fruit and glazed with passion fruit glaze.



Pear Tartlet #219
Pure butter short dough filled with poached pear and almond cream.



Lemon Meringue Tartlet #220
Pure butter short dough filled with lemon curd. Topped with caramelized meringue.



Tatin #238
Pure butter short dough filled with vanilla crème brulee topped with caramelized apple.



Chocolate Tartlet #173
Pure butter short dough filled with a Colombian bittersweet ganache. Topped with chocolate mousse.



Apple Tartlet #218
Pure butter short dough filled with almond cream and apple.

INDIVIDUAL

12 - Per CS



Opera 125INDY
Three layers of thin almond sponge soaked with espresso. Filled with ganache and coffee butter cream.



Exotic #002
Mango Passion mousse lined with coconut biscuit. Topped with passion fruit glaze.



Lava #400
Rich chocolate authentic lava.



Pyramid Gluten Free #216
Chocolate dacquoise filled with raspberry coulis topped with rich chocolate mousse.



Vanilla Bourbon #001
Tahitian vanilla bean mousse with two layers of genoise saturated with vanilla syrup. Lined with almond sponge. Topped with vanilla glaze.



Tiramisu #146INDY
Ladyfinger soaked with coffee liquor filled with mascarpone mousse.



Marquise #005
Bittersweet chocolate mousse, chocolate genoise topped with chocolate mirror.



Chocolate Crunch #140INDY
Crunchy bottom made with imported wafers and homemade hazelnut praline and silky chocolate mousse.



4 Seasons #185CT192

Like Opera but 4 different flavors:

- Spring: pistachio chocolate
- Summer: chocolate raspberry
- Autumn: passion fruit chocolate
- Winter: coffee chocolate



Petit Fours #160CT144

Four assorted flavors:

- Maracuya: passion fruit chocolate
- Capucine: vanilla cassis (black currant)
- Caraibe: rum from Martinique with chocolate
- Orange Curacao: Colombian chocolate with orange liquor

NEW

12 - Per CS



My Love #031

Dacquoise filled with raspberry coulis. Topped with vanilla mousse and raspberry glaze.



Autumn Leaf #032

Crunchy swiss meringue topped with bittersweet chocolate mousse. Glazed with chocolate mirror.



Sunrise #033

Dacquoise filled with mango and passion fruit coulis topped with coconut milk mousse. Glazed with passion fruit glaze.



Edelweiss Heart #020 12 per c/s

Vanilla biscuit, raspberry coulis, white chocolate mousse, And a crunchy hazelnut praline. Topped with raspberry glaze.



Profiterole #017 112 per c/s

Cream puff filled with Spanish vanilla cream.



Palermo #034

Dacquoise filled with pistachio mousse. Topped with vanilla mousse. Finish with mirror glaze.



Trio #014

Almond macaroon topped with creamy chocolate. Chocolate sponge filled with salted caramel. Topped with chocolate mousse.



Hawaii #215

Chocolate butter short dough filled with a coconut ganache. Topped with toasted coconut.

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1263 Glen Avenue Suite 220, Moorestown, NJ 08057

Telephone: 856-727-9596 • Fax: 856-727-9665

E-mail: info@symphonypastries.com

www.symphonypastries.com

CUTTING

New Pre-Cut Option

Each case contains two (2) boxes of 48 pieces = 96 pieces per case. Pre-cuts are Special Order and a 10 case minimum to the distributor. Shapes are available in different flavors. 10 day lead on special order items.

The Perfect Slices

- Always slice cake half frozen
- Always use a chef knife
- Immerse knife in lukewarm water between each slice
- Wipe knife clean after each and every slice



All photos shot by George Moore • Decorations are not included

All products subject to change without prior notice