

Les Macarons

Colorful, pillowy & delicately flavored, *Macarons* are perhaps one of the most famous and treasured French desserts.

This iconic treat is one of Ludivine's specialty.

This meringue-based sweet comes in many tastes & colors.

Pistachio

Lemon

Vanilla

Coconut

Raspberry

Orange Blossom

Coffee

Hazelnut

Salted Caramel

Nutella

Chocolate



Our *Macarons' Pyramid* is always a great idea for parties or special events.



Macarons are also available in our mini pack of 3 units or in a box of 6 or 12 units.

Feel free to select your favorite flavors.





Les Canelés

This dessert, which is in the shape of small, striated cylinder is a specialty from the city of Bordeaux in the south west of France.

This small French pastry flavored with vanilla has a soft and tender custard center and a dark thick caramelized crust.

Canelés which are sold individually or in small bites, remain as of today Ludivine's signature and most successful pastries.



L'Opera

The *Opera* is a French Classique. It is made with layers of almond sponge cake (known as *Joconde* in French) soaked in coffee syrup, layered with ganache and coffee, buttercream and covered in a chocolate glaze.





Les Financiers

The legend says that at the end of the 19th century, there was a famous bakery located close to the financial district surrounding the Paris Stock Exchange. The clients of this bakery consisted largely of bankers eager to swallow on the run a cookie that does not stain the fingers. The Chef of that bakery created at the time a new pastry for that purpose and this how the *Financier* was born!

Financiers are dome-shaped almond flavor French cakes with a soft and springy texture with a crisp exterior that taste of caramelized butter and almonds.



Raspberry

Pistachio

Orange Blossom

Almond

Les Madeleines

Madeleines are probably the most popular French pastry in the US. They are found everywhere in supermarkets, coffee shops... Most of the madeleines are industrial, made with food preservatives, and madeleine manufacturers offer only one or maximum two flavors (natural, chocolate) to their customers...

We have recently released our artisanal madeleines available in pack of 3.
flavors : orange blossom, honey lemon and chocolate... New flavors coming soon



Les Choux

The *Choux à la crème* (the puff pastry), is made of a light pastry shell with a thick vanilla Chantilly filling... Every bite taste delightful.



Lemon meringue tart



Famous Tarts

Our handmade tarts are freshly-baked every day and served in restaurants, coffee shops and hotels in Los Angeles. We take great pride in providing you with delicious tarts, using only good, natural ingredients like fresh butter, high quality chocolates and farm fresh fruits.

Our tarts are sold in individual sizes (3 inches) and party size (11 ½ inches)





Pear tart



Blueberry tart



Strawberry tart



Chocolate tart

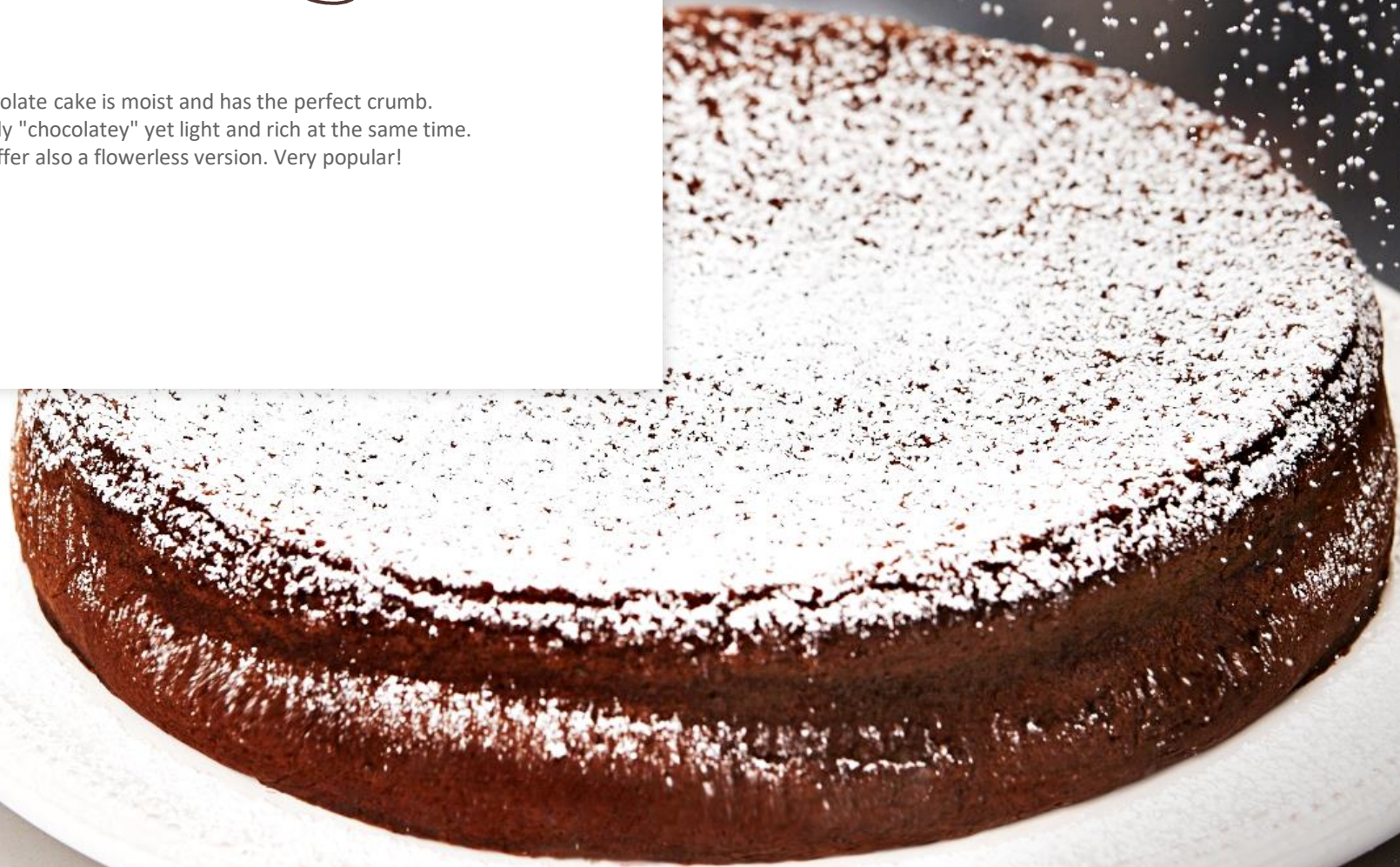


Pecan tart



Chocolate Lovers

Our chocolate cake is moist and has the perfect crumb.
It is deliciously "chocolatey" yet light and rich at the same time.
We offer also a flowerless version. Very popular!



Chocolate cake

It took us a while to find the perfect chocolate with enough richness and the slight taste of bitterness to prepare the perfect *mousse*.



Chocolate mousse



Sablés



Cookies



Mini Treats

Usually called *Mignardises* in France, those delicate bites are perfect to enjoy around a tea or a coffee, or to end up a dinner.

Those assorted small desserts wrapped in this cute packaging are part of Ludivine signature and original creation...



Meringues



Coconut Macaroons

