

Frack Deville

L'Artisan Macaronier des Chefs

- France -



*Chocolate Enrobed
French Macarons*

A DECADENT FUSION OF
ELEGANCE AND INDULGENCE.



Franck Deville's Chocolate Enrobed Macarons NATURAL GLUTEN FREE

Combining the delicate allure of a traditional French macaron with the irresistible appeal of smooth, velvety chocolate, this confectionery masterpiece is a treat that will transport you to a world of pure bliss. Elevate your chocolate cravings and experience the luxury of Franck Deville's Chocolate Enrobed Macarons. Let your taste buds embark on a journey of sheer delight.

***THAWING:** Defrost in in refrigeration or display case for 24 hours. For optimal organoleptic conditions, we recommend defrosting and storing in refrigeration and consuming within 3 days. Optimal tasting conditions: let sit at room temperature for 1.5 to 2 hours before enjoying.*



FD ENCH048

Dark Chocolate Enrobed Chocolate Macaron

48 ct • 20g ea • ≈1.50" x ≈1.00

Dark chocolate ganache filling, enrobed in Cacao Barry dark chocolate.



FD ENCAR48

Milk Chocolate Enrobed Salted Caramel Macaron

48 ct • 20g ea • ≈1.50" x ≈1.00

Caramel filling made with PDO (Protected Designation of Origin) salted butter from Isigny, enrobed in Cacao Barry milk chocolate.



FD ENVAN48

White Chocolate Enrobed Vanilla Macaron

48 ct • 20g ea • ≈1.50" x ≈1.00

Buttercream filling lightened with crème anglaise and Bourbon vanilla, enrobed in Cacao Barry white chocolate.



FD ENCOC048

Dark Chocolate Enrobed Coconut Macaron

48 ct • 20g ea • ≈1.50" x ≈1.00

White chocolate ganache filling with coconut puree, enrobed in Cacao Barry dark chocolate and sprinkled with shredded coconut.

Contact Us to Order:



www.ifiGOURMET.com

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Serving all U.S. states except California and Reno, Nevada.

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