



MAISON GEORGES LARNICOL

Meilleur Ouvrier de France

# *Kouign Amann and Kouignettes®*



## Contact Us to Order:

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# Kouign Amann and Kouignette® by Maison Georges Larnicol NATURAL

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Kouign Amann (pronounced “kween-ah-MAHN”), or “butter cake” in Breton, a Celtic language spoken in Brittany, is a traditional French pastry hailing from the region of Brittany. This delectable treat is known for its rich, buttery flavor and its uniquely flaky and caramelized texture.

The Kouignette® (Pronounced “kween-et”) was created in 2003 by Meilleur Ouvrier de France Georges Larnicol. The Kouignette® was inspired by the the Kouign-Amann and has become their flagship product.

Both the Kouign Amann and the Kouignette® could be described as a richer, more indulgent version of the croissant. It can be enjoyed as a breakfast pastry, a dessert or simply a treat alongside a cup of coffee or tea.

**THAWING and STORAGE:** Defrost for 12 hours in refrigeration. Optimal tasting conditions: let sit at room temperature for 1.5 to 2 hours before enjoying. Can be stored frozen (0°F): 18 months; in refrigeration (33-37°F): 4 months in sealed packaging; ambient (60-72°F:) 5-7 days.



MGL 50602

## Kouign Amann

12 ct. • 6.5" • 14.00 oz ea

Large, shareable handmade pastries produced in Brittany using French flour and butter.



MGL 65102

## Large Original Kouignette®

16 ct • 3.5" • 3.17 oz ea

Individual handmade pastries produced in Brittany using French flour and butter.



MGL 49002

## Medium Original Kouignette®

36 ct • 2.3" • 1.94 oz ea

Small handmade pastries produced in Brittany using French flour and butter.



MGL 49102

## Medium Chocolate Kouignette®

36 ct • 2.3" • 1.94 oz ea Small handmade pastries produced in Brittany using French flour and butter and chocolate ganache.



MGL 49502

## Medium Raspberry Kouignette®

36 ct • 2.3" • 1.94 oz ea

Small handmade pastries produced in Brittany using French flour and butter and homemade raspberry jam.



MGL 49302

## Medium Apple Salted Caramel Kouignette®

36 ct • 2.3" • 1.94 oz ea

Small handmade pastries produced in Brittany using French flour and butter and homemade salted butter caramel and apple pieces.

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MGL 52302

## Mini Original Kouignette®

96 ct • 1.5" • 0.70 oz ea

Miniature handmade pastries produced in Brittany using French flour and butter.



MGL 52340

## Mini Chocolate Kouignette®

96 ct • 1.5" • 0.70 oz ea

Miniature handmade pastries produced in Brittany using French flour and butter and chocolate ganache.



MGL 52370

## Mini Raspberry Kouignette®

96 ct • 1.5" • 0.70 oz ea

Miniature handmade pastries produced in Brittany using French flour and butter and homemade raspberry jam.

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