

## Cocktail, Medium & Large Éclair Shells

Éclair Shells are 100% baked & frozen - to finish simply defrost & decorate with our Bavarian Whip or our various flavoured Wonder Whips, Ganache & Dips.



- 1 Remove the frozen éclairs from the box.
- 2 Thaw the product until completely defrosted.
- 3 Decorate with your favourite toppings & coatings.
- 4 Display in your bakery.



**Éclair Shells Cocktail**  
 (Baked, Ready-to-use)



**Éclair Shells Medium**  
 (Baked, Ready-to-use)



**Éclair Shells Jumbo**  
 (Baked, Ready-to-use)

- No mixing
- No baking
- Reduce processing time
- Best in class & phenomenal taste
- Fill shelf faster, thaw & decorate
- Complete baked frozen éclair shell

Take a look at our website for step-by-step guides on making a variety of éclairs.

PRODUCT DESCRIPTION	PRODUCT CODE	BARCODE
Éclair Shells Cocktail (Baked, Ready-to-use) 100 x 14 g	69	600966913 2194
Éclair Shells Medium (Baked, Ready-to-use) 72 x 28 g	61	600966913 3047
Éclair Shells Jumbo (Baked, Ready-to-use) 70 x 45 g	62	600970014 9037

SCAN FOR IDEAS

