

Mademoiselle
DESSERTS





— We use delicious Belgian chocolate.



— Our products are manufactured according to Halal standards.



— We use only the finest natural ingredients.



— Real butter brings out the best flavor.



— FreshCare sticker technology ensures that the product stays fresh longer and reduces food waste.



By carefully developing our packaging, we can reduce the amount of plastic in our production chain. The plastic we use is recyclable. Our cardboard is FSC-certified.

We work with traditional ingredients and use advanced machinery.



Mademoiselle Desserts Waregem NV processes the wastewater from production.

Every crucial step in our production process is measured and documented. This enables us to meet the highest standards.



License number: 4-1015-18-100-00
Check our progress at:
www.rspo.org/members/7100



CHOCOLATE LAVA CAKE
(NUTRISCORE A)

A chocolate lava cake with 30% fewer calories, 35% less fat, and 96% less sugar. It also has 7 times more fiber.

CHOCOLATE LAVA CAKE



35-40 sec (800-900 W) 12-13 min (200 °C) 90g

CHOCOLATE LAVA CAKE
(NUTRISCORE A)



35-40 sec (800-900 W) 12-13 min (200 °C) 90g

CHOCOLATE & RASPBERRY
LAVA CAKE



35-40 sec (800-900 W) 12-13 min (200 °C) 90g

CHOCOLATE & ORANGE
LAVA CAKE



35-40 sec (800-900 W) 12-13 min (200 °C) 90g

PRALINÉ LAVA CAKE



35-40 sec (800-900 W) 12-13 min (200 °C) 90g

CHOCOLATE & CARAMEL LAVA CAKE



35-40 sec (800-900 W) 12-13 min (200 °C) 90g

WHITE CHOCOLATE LAVA CAKE



35-40 sec (800-900 W) 12-13 min (200 °C) 90g

CARAMEL LAVA CAKE



35-40 sec (800-900 W) 12-13 min (200 °C) 90g

SPECULOOS LAVA CAKE



35-40 sec (800-900 W) 12-13 min (200 °C) 90g

PISTACHIO LAVA CAKE



35-40 sec (800-900 W) 12-13 min (200 °C) 90g





PUMPKIN LAVA CAKE

The orange-colored cake is light and airy with a rich pumpkin flavor, while the center is a velvety pumpkin cream. A pinch of pumpkin spice and cinnamon was added to create the perfect fall flavor.

 50-55 sec (800-900 W)  17-18 min (200 °C)  90g





BAILEYS LAVA CAKE

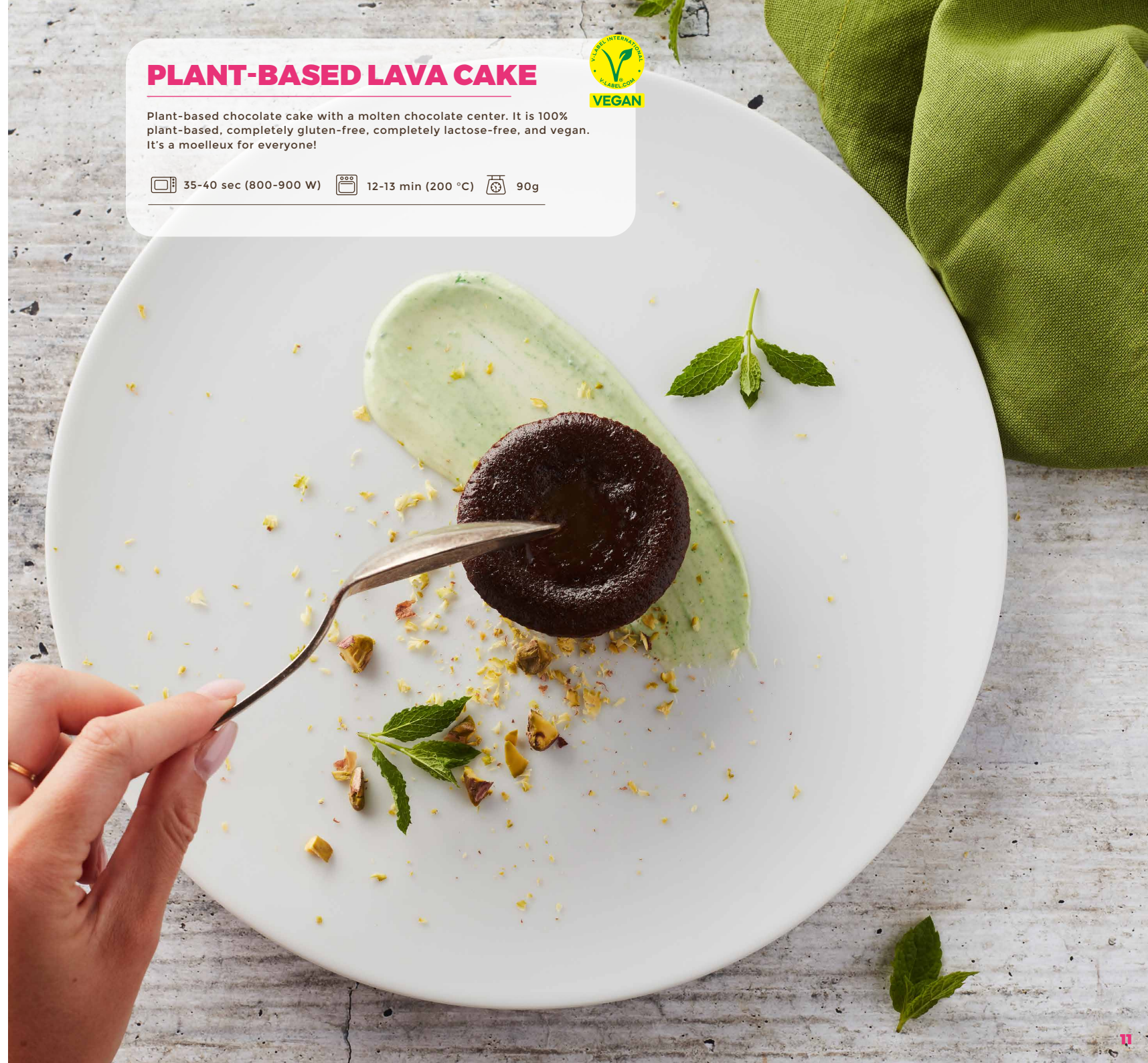
Only for countries with a license. Information available upon request.

 35 sec (800-900 W)  9-10 min (200 °C)  90g

PLANT-BASED LAVA CAKE

Plant-based chocolate cake with a molten chocolate center. It is 100% plant-based, completely gluten-free, completely lactose-free, and vegan. It's a moelleux for everyone!

 35-40 sec (800-900 W)  12-13 min (200 °C)  90g



DISCOVER OUR MINI DESSERTS





**MINI SPECULOOS
LAVA CAKE**

 15-20 sec (800-900 W)  7 min (200 °C)  24g

**MINI CHOCOLATE
LAVA CAKE**

 15-20 sec (800-900 W)  7 min (200 °C)  24g

**MINI WHITE
CHOCOLATE LAVA CAKE**

 15-20 sec (800-900 W)  7 min (200 °C)  24g

SCHWARZWALDER ROLL



 Let thaw in the refrigerator for 4 hours.  20g

STRAWBERRY ROLL



 Let thaw in the refrigerator for 4 hours.  20g





LEMON TARTELETTE



❄️ Let thaw in the refrigerator for 1 hour.

🕒 20g

WHITE CHOCOLATE & RASPBERRY TARTELETTE



❄️ Let thaw in the refrigerator for 1 hour.

🕒 20g

SALTED CARAMEL TARTELETTE



❄️ Let thaw in the refrigerator for 1 hour.

🕒 20g

PRALINÉ & WHITE CHOCOLATE TARTELETTE



❄️ Let thaw in the refrigerator for 1 hour.

🕒 20g





MINI TOMPOUCE



20/30 min. room temperature
50/90 min. refrigerator

20g

CHOCOLATE & PRALINE BEIGNET



Defrost for 1 hour at room temperature

25g

APPLE BEIGNET



Defrost for 1 hour at room temperature

25g

RED FRUIT BEIGNET



Defrost for 1 hour at room temperature

25g





MINI MUFFIN APPLE



☀ Defrost for 1 hour at room temperature

⚖ 26g

MINI MUFFIN CHOCOLATE & PRALINÉ



☀ Defrost for 1 hour at room temperature

⚖ 26g

MINI MUFFIN TRIPLE CHOCOLATE



☀ Defrost for 2 hour at room temperature

⚖ 15g

MINI MUFFIN LEMON



☀ Defrost for 2 hour at room temperature

⚖ 15g





MUFFINS

VANILLA MUFFIN



☼ Defrost for 2 hour at room temperature

🕒 90g

CHOCOLATE MUFFIN



☼ Defrost for 2 hour at room temperature

🕒 90g

MUFFINS
90-105 g



TRIPLE CHOCOLATE
MUFFIN



☀ Defrost for 2 hours at room temperature 105g

BLUEBERRY MUFFIN



☀ Defrost for 2 hours at room temperature 105g

VANILLA & LEMON
MUFFIN



☀ Defrost for 2 hours at room temperature 105g

MUFFIN WITH
NUTELLA FILLING



☀ Defrost for 2 hours at room temperature 105g



VANILLA & LEMON MUFFIN

The vanilla lemon muffin is a refreshing treat with the sweet softness of vanilla and a hint of lemon. A light and flavorful pastry that stimulates your senses.



SPECULOOS MUFFIN



☀ Defrost for 2 hours at room temperature 105g

STRACCIATELLA MUFFIN



☀ Defrost for 2 hours at room temperature 105g

BLUEBERRY MUFFIN



☀ Defrost for 2 hours at room temperature 55g

TRIPLE CHOCOLATE MUFFIN



☀ Defrost for 2 hours at room temperature 55g

MUFFINS
55 g



CHOCOLATE MOUSSE



Rich chocolate mousse prepared with real Belgian chocolate and fresh cream. In a piping bag including nozzle.

BELGIAN CHOCOLATE MOUSSE



❄️ Defrost for 8 hours at room temperature.

🕒 2l

BELGIAN WHITE CHOCOLATE MOUSSE



❄️ Defrost for 8 hours at room temperature.

🕒 2l

BELGIAN CHOCOLATE MOUSSE



❄️ Defrost for 8 hours at room temperature.

🕒 110g



APPLE TART



Cold: thaw for 6 hours in the refrigerator.
Warm: heat in the oven for 15 minutes at 170°C.



100g



10cm



Milk



Egg



Soy



Nuts



Gluten



Sulfite



Alcohol



= allergens



= may contain traces

LAVA CAKES	Description	Cash & Carry	Retail	Allergens
	Chocolate 90 g	MXCHOP2CC	MXCHOP2R2	
	Chocolate (Nutriscore A) 90 g	MXCHOAP2CC		
	Chocolate & raspberry 90 g	MXCHOFRBP2CC	MXCHOFRBP2R2	
	Chocolate & orange 90 g		MXCHOSINP2R2	
	Praliné 90 g		MXPRAP2R2	
	White chocolate 90 g	MXWCHP2CC		
	Chocolate & caramel 90 g	MXCHOCARP2CC	MXCHOCARP2R2	
	Caramel 90 g		MXCARP2R2	
	Speculoos 90 g	MXSPEP2CC		
	Pistachio 90 g		MXPISP2R2MOI	
	Pumpkin 90 g	MXPOMP2CC		
	Baileys 90 g	MXCHOBAIP2CC	MXCHOBAIP2R2	
	Plant-based with flora cream 90 g	MXVCHOP2CC		
	Vegan with coconut cream 90 g		MXVCHOP2R2	
MINI DESSERTS	Mini speculoos lava cake		MXSPEP1R8	
	Mini chocolate lava cake		MXCHOP1R8	
	Mini white chocolate lava cake		MXWCHP1R8	
	Schwarzwaller roll	MD0200110		
	Strawberry roll	MD0200202		
	Lemon tartelette	TCITCC	TCITR8	
	Salted caramel tartelette	TCARCC	TCARR8	
	White chocolate & raspberry tartelette	TFRBCC		
	Praliné & white chocolate tartelette		TPRAR8	

MINI DESSERTS	Description	Cash & Carry	Retail	Allergens
	Tartelette mix		TMACCPR8	
	Tompouce	MD0100375		
	Chocolate & praline beignet	MDAB0706		
	Apple beignet	MDAC0705		
	Red fruit beignet	MDAD0705		
	Mini muffin apple 26 g	MDRCC0421		
	Mini muffin chocolate & praliné 26 g	MDRBB0423		
	Mini muffin chocolate 15g	MCHOTPICC		
	Mini muffin lemon 15 g	MVANCITPICC		
	Vanilla muffin 90 g	MVANT3CC		
	Muffin chocolate 90 g	MCHOT3CC		
	Muffin triple chocolate 105 g	MCHOTT3CC		
	Muffin vanilla & lemon 105 g	MVANCITT3CC		
	Blueberry muffin 105 g	MBBESDT3CC		
MUFFINS	Muffin with Nutella filling 105 g	MSPECART3CC		
	Muffin speculoos 105 g	MSPECART3CC		
	Muffin stracciatella 105 g	MSTRDT3CC		
	Blueberry muffin 55 g	MBBESDT4CC		
	Muffin triple chocolate 55 g	MCHOTT4CC		
	Belgian chocolate mousse 2L	MCZ2		
	Belgian white chocolate mousse 2L	MWCZ2		
	Belgian chocolate mousse 110 g	MC12PVD110		
CHOCOLATE MOUSSE	Apple tart 100g	MDTTA10PTI4		



mademoiselle DESSERTS

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