CUTTING **EDGE**

FILLED MINI

Beignets

Crafted from a buttery brioche dough and loaded with rich, gourmet fillings, these light and airy French-inspired pastries bring a touch of indulgence to any dining experience. Fully baked, just thaw and serve for the perfect hassle-free, on-trend dessert or snack option. Add a unique, crowd-pleasing item to your lineup without the extra prep time.



WHY WE LOVE IT

- Profit Potential:
- These thaw-and-serve mini beignets are cost-effective, portion-controlled, and reduce waste while ensuring consistent quality. Their satisfying size encourages repeat business and enhances profitability.
- Extended Shelf Life:
 Boasting an impressive
 18-month frozen shelf
 life, these beignets are a
 convenient option. Once
 thawed, they maintain a
 reliable ambient shelf life,
 ensuring you can serve
 indulgent treats without
 the worry of spoilage.
- Innovative Texture & Size: Light, airy, and flavorful, these bite-sized treats transform the traditional beignet into a gourmet experience. Perfect for shareable snacks, they cater to today's consumers seeking indulgence in a convenient format.
- Versatile & Adaptable: Enhancing breakfast menus, serving as indulgent snacks in coffee shops, or providing elegant desserts in fine dining, these mini beignets are endlessly versatile, making them a perfect option for any meal occasion.





Scan to shop.



YUZU

The unique aroma and bright sour flavor of yuzu elevate this mini filled beignet, offering a perfect balance of refreshing citrus and subtle sweetness.

CHOCOLATE CARAMEL

Indulge in the perfect balance of rich chocolate and creamy caramel with this mini beignet. The soft, golden dough encases a luscious, melt-in-your-mouth filling, offering a decadent treat that's both comforting and irresistible.





COOKIE BUTTER

Packed with creamy, spiced cookie butter, this mini beignet offers the perfect balance of rich flavor and soft, pillowy dough. Each bite delivers a sweet, melt-in-your-mouth experience that's sure to satisfy any sweet tooth.

MATCHA

With its earthy, umami flavor, vibrant green color and array of health benefits, matcha continues to be a popular choice with baked goods.



APPLICATIONS

- Serve a variety of mini beignets alongside complementary sauces or whipped cream
- Use as a unique base for ice cream parfaits, layering them with ice cream, sauces, and toppings
- Use as a base for traditional desserts like tiramisu or bread pudding, adding modern flair to classic recipes
- Present in handheld cones for a fun and trendy dessert option that's perfect for on-the-go enjoyment

FUN FACT

65% of diners view beignets as a premium alternative to donuts, with shared formats boosting dessert sales by 34%. (Good Sense Research)