

TRIPLE CHOCOLATE FRENCH CHouxNUT SUPC 7356262 • 12/3 OZ
LEMON DRIZZLE FRENCH CHouxNUT SUPC 7356265 • 12/3 OZ
RASPBERRY & WHITE CHOCOLATE FRENCH CHouxNUT SUPC 7356260 • 12/3 OZ



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French Chouxnuts

Bring something memorable to your menu with French chouxnuts—where classic filled choux pastry meets the beloved familiar format of a doughnut. A crisp exterior with a light, airy cream puff-like interior pairs perfectly with bold, luscious fillings. The unique texture and eye-catching presentation create an unforgettable taste and visual experience. Our chouxnuts add French flair to any menu with ease—a conversation starter that blends traditional technique with a familiar indulgent twist, keeping customers coming back for more.



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WHY WE LOVE IT

- **High Profit, Low Effort:** Offer premium artisan-quality pastries in an easy and consistent thaw-and-serve format that requires no additional labor.
- **Menu-Ready Versatility:** From upscale brunches to café snacks or catered desserts, they fit seamlessly into any daypart or dining setting.
- **Unique & Trend-Forward:** A chic twist on tradition, chouxnuts blend the airy French choux pastry with an unmistakable round donut shape.
- **Eye-Catching & Shareable:** Designed to stand out, their bold, Instagram-worthy look will naturally drive buzz and foot traffic.



TRIPLE CHOCOLATE FRENCH CHOUXNUT

A triple threat of indulgence featuring milk chocolate mousse filling, topped with rich dark chocolate fondant icing, swirls of milk chocolate, and finished with delicate white chocolate curls.

LEMON DRIZZLE FRENCH CHOUXNUT

A delicate lemon mousse-filled dessert, topped with smooth fondant icing and finished with a tangy swirl of lemon curd and a scattering of white chocolate curls for a bright, refreshing twist.



RASPBERRY & WHITE CHOCOLATE FRENCH CHOUXNUT

This berry-forward option features a raspberry mousse filling with a smooth strawberry fondant glaze, beautifully finished with a pink white chocolate drizzle, crisp white chocolate curls, and dried raspberries for a perfect summer indulgence.

APPLICATIONS

- Feature chouxnuts on doughnut walls for events and catered displays
- Add them to brunch boards for a playful, premium pastry element
- Incorporate into elevated plated desserts as a unique, modern twist on classic pastries
- Offer as a grab-and-go handheld item that serves as a sweet treat any time of day
- Position as an eye-catching, high-quality pairing for coffee or specialty drinks in coffee shops or cafés

FUN FACTS

Chouxnuts, the fusion of classic choux pastry and doughnut techniques, are gaining significant traction in professional pastry kitchens.

Premium bakeries like La Boulangerie have pioneered variations such as the Triple Chocolate Chouxnut, featuring milk chocolate mousse filling and sophisticated cocoa fondant decoration.

The light, airy structure of chouxnuts provides a more refined eating experience than traditional fried doughnuts, with research indicating particular appeal to female consumers. (*OnePulse*)