

# MERVEILLES BOUTIQUE

## THE EQUILIBRIUM BETWEEN SWEET AND SPICY NOTES.

For tender and savoury breakfast, a new range of premium jams that displays a **subtle marriage of fruits and spices, with original flavours** (in 270g jars):

- **Provence Apricot / Green Anise**
- **Provence Fig with Dried Fruits (almonds, walnuts, raisins)**
- **Orange / Calissons / White Nougat Cream**
- **William Pear / Speculoos (cinnamon flavoured biscuit)**
- **Strawberry and Raspberry with Cranberry Bits**



These recipes, rich in fruits **(55%)** and in taste, associated with anise, Speculoos, dried fruits, the slightly acid cranberry or the mildness of the Calissons make these jams very appreciated by the finest gourmets.



*55% fruit - with sugar cane  
Cooked in cauldron.  
With no food colouring or preservatives.*

**To savour at any time of the day: for breakfast or tea time, as an accompaniment of a dessert, crepe, ice cream, waffle...**

  
**CONFIT DE  
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