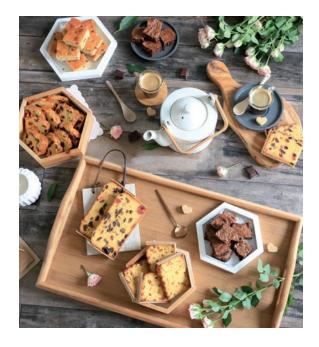
MADE IN FRANCE



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Our story



Forchy,

ather and son since

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We have been confectioners since 1919, father and son: Roger Forchy started in Yvetot, in Normandy as a pastry chef and confectioner. In 1952, his son Claude joined him. Today, his grandson Eric carries on the tradition.

Our long family history spanning nearly 100 years!

Our love of good taste and tradition have remained part and parcel of our methods.

Our recipes are continually improved to meet your expectations. We ensure that the origin and quality of our ingredients are closely supervised:

- French wheat and Sugar
- Cherries from Provence,
- Caramel from Normandie,
- Sea salt from Guérande...







Forchy Pâtissier | 57 rue des champs | 76190 Yvetot | France | Tel.: +33 2 35 95 99 40 | www.forchy.com | email: info@forchy.com

Sweet treats



Brownies Several flavors for each taste.



Blondies Three recipes at your choice.



Fruit cakes Different sizes and savors.



Gourmet Two premium recipes



Specialities Marble, pound cake, sponge cake.



Organic Two delicious recipes



Christmas Yule log, Christmas cake and brownie

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Chocolate chip brownie Fondant chocolate recipe, with chocolate chips.

Net weight: 285g



Hazelnut brownie The mix of chocolate and hazelnut crushed.

Net weight: 285g



Coconut brownie The fondant chocolate and the coconut freshness.

Net weight: 285g



Caramel brownie With delicious salted butter caramel from Normandy.

Net weight: 285g







Forchy Blondies

The blonde version of the brownie. A cane sugar recipe As fudge as our brownie

> Lemon and yuzu blondie A fondant recipe deliciously perfumed with lemon and yuzu.

Net weight: 285g





Chocolate chip blondie A fondant recipe with chocolate chips.

Net weight: 285g

Berry blondie A fondant recipe with mixed berry pieces.

Net weight: 285g





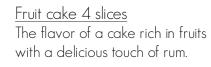




Forchy, Fruit Cakes







Net weight: 275g

Orange cake 4 slices The pleasure of an original cake softly orange flavored.

Net weight: 275g



Raisin cake 4 slices Authentic raisin cake with rum from Reunion Island.

Net weight: 275g



A spongy and fondant recipe

Apple cake 4 slices

Net weight: 250g

with caramelized apples.

KE AUX FRUIT

Fruit cake sliced Delicious cake rich in candied cherries from Provence, with a fine touch of rum and orange.

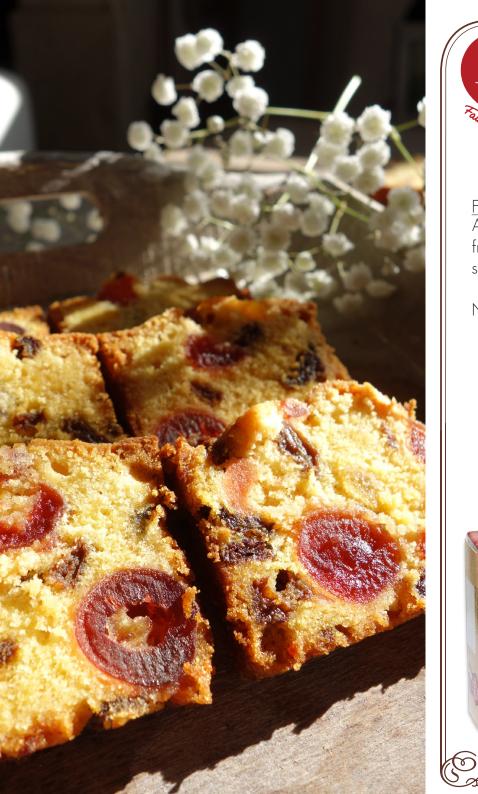
Net weight: 275g



Fruit cake 7 slices A savory cake with cherries from Provence and a delicious touch of orange.

Net weight: 500g







Forchy Patisoler GOURMET

Fruit cake pure butter A pure butter recipe, with cherries from Provence and a fine touch of sea salt from Guérande.

Net weight: 300g







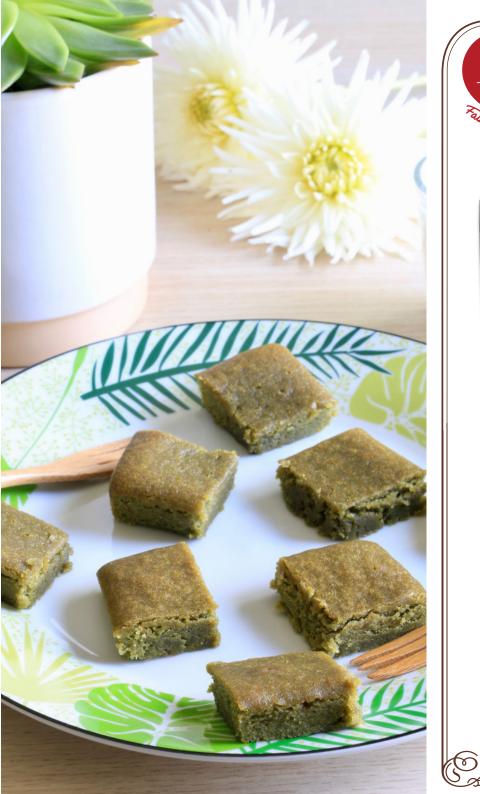
Pure butter brownie

A pure butter recipe with cane sugar and a fine touch of sea salt from Guérande.

Net weight: 180g



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Organic brownie A fudge chocolate recipe with chocolate chips.

Net weight: 180g



Matcha tea cake A fudge matcha recipe with pure matcha from Japan.

Net weight: 180g





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Forchy Pathonier 1919 Specialities



Pound cake 5 slices Authentic pure butter recipe.

Net weight: 275g

gateau ma 0000

> Marble cake 5 slices A fondant recipe with cocoa or coffee.

Net weight: 275g



Rectangular sponge cake Ideal as a base for home made preparations.

Net weight: 400g







💽 Coffee

Gateau me

Round sponge cake Your best friend for dessert and breakfast.

Net weight: 230g





