

MADE IN FRANCE





Our story



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...

Certificates:



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





Brownies



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





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





Fruit cakes



Fruit cake 4 slices
The flavor of a cake rich in fruits with a delicious touch of rum.

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



Apple cake 4 slices
A spongy and fondant recipe with caramelized apples.

Net weight: 250g



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





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





Organic



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





Specialities



Pound cake 5 slices
Authentic pure butter recipe.

Net weight: 275g



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



Round sponge cake
Your best friend for dessert and breakfast.

Net weight: 230g





Christmas



Traditional yule log or pure butter
Christmas traditional dessert 4 flavors:

Net weight: 350g



Vanilla



Cocoa



Coffee



Praliné



Christmas brownie

A delicious pure butter recipe
with delicious orange pieces.

Net weight: 180g



Christmas cake

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

Net weight: 300g



Cinnamon raisin cake

4 slices

A delicious combination
of cinnamon and raisins.

Net weight: 250 g