

— Bake at Home —

Pain aux Raisins

Notre Recette

1. Defrost your Pain aux Raisins dough
2. Cover with a tea towel and leave to rest in a warm spot for 1 hour
3. Brush with egg wash (optional)
4. Bake in a preheated oven at 180°C for 15-18 minutes until golden brown
5. Enjoy your freshly baked Pains aux Raisins!



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Pain aux Raisins Dough

Allergens:



Egg



Gluten



Milk



Sulphur
dioxide

Ingredients: Wheat flour (GLUTEN), sugar, butter (MILK), EGGS, yeast, vanilla, sultanas, raisins

Storage instructions:

Keep frozen below -18°C

Do not refreeze once thawed

Store for 1 month maximum for optimum quality



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All of our products made at our Maltby Street Comptoir Gourmand bakery are confectioned where nuts, sesame seeds, gluten, milk, eggs, mustard and soya are used, so may contain traces.



You will find more recettes and products on our website
comptoirgourmand.co.uk