ABOUT PIERRE HERMÉ

Heir to four generations of Alsatian bakery and pastry-making tradition, Pierre Hermé revolutionised pastry-making with regard to taste and modernity. With "pleasure as his only guide", Pierre Hermé has invented his own universe of tastes, sensations and pleasures and created the modern concept of Haute-Pâtisserie, now world renowned.

关于 *PIERRE HERMÉ*

Pierre Hermé 继承了四代阿尔萨斯面包店传统糕点制作，糕点制作彻底改变了口味并且将其现代化。Pierre Hermé 秉持著「以愉悦为唯一的向导」，创造了属于自己的味觉，感觉宇宙并分享给他人，创造了如今享誉世界的高级糕点现代概念。

RECOMMENDATIONS FOR TASTING

Pierre Hermé Paris macarons should be consumed within 4 days following their purchase. Flavours are at their best when the macarons are kept at the bottom of the fridge (+4°C) and brought back to room temperature 30 minutes before serving. Our products must not be refrozen, as this is part of the manufacturing process.

品尝建议

Pierre Hermé Paris 马卡龙应在购买后4天内食用完毕。请将马卡龙存放于冷藏(4°C)并在食用前 30 分钟恢复置室温，能享用到最佳的风味。基于制作过程的品质控管，我们的产品不得重新冷冻。

INFORMATION ABOUT ALLERGENS

The figures noted in the product description allow you to identify the allergenes directly present in each recipe or that may be present as traces (T): 1: Gluten - 2: Crustaceans - 3: Eggs - 4: Fish 5: Peanuts 6: Soybeans - 7: Milk - 8: Nuts - 9: Celery - 10: Mustard - 11: Sesame seeds - 12: Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg - 13: Lupin - 14: Molluscs.

关于过敏原

通过产品标签上的数字，您可以确定每种配方食谱中直接存在的过敏原或可能存在的微量过敏原(T):
1:麸质 –2:甲壳类 –3:鸡蛋 –4:鱼 –5:花生 –6:大豆 –7:牛奶 –8:坚果 –9:芹菜 –10:芥末 –11:芝麻
12:二氧化硫和亚硫酸盐浓度超过10mg/kg –13:羽扇豆 –14:软体动物

Learn More
了解更多

PIERRE HERMÉ
PARIS

invisible

Équilibre du Goût



PIERRE HERMÉ
PARIS

COLLECTION SIGNATURE
原创系列



ISPAHAN
Rose, Lychee & Raspberry
玫瑰荔枝红莓
(1[T]-3-4[T]-5[T]-6[T]-7-8-11[T])



MOGADOR
Milk Chocolate &
Passion Fruit
牛奶巧克力百香果
(1[T]-3-4[T]-5[T]-6[T]-7-8-11[T])



PLAISIR SUCRÉ
Milk Chocolate &
Flaky Praline
牛奶巧克力千层酥
(1-3-4[T]-5[T]-6[T]-7-8-11[T])

COLLECTION INFINIMENT®
无尽系列



INFINIMENT
CARAMEL
Salted-Butter Caramel
咸奶油焦糖
(1[T]-3-4[T]-5[T]-6[T]-7-8-11[T])



INFINIMENT
PRALINÉ PISTACHE
Pistachio Praline
开心果
(1[T]-3-4[T]-5[T]-6[T]-7-8-10[T]-11[T])



INFINIMENT
CHOCOLAT PAÏNEIRAS
Pure Origin Brazilian Dark Chocolate,
Païneiras Plantation
巴西黑巧克力
(1[T]-3-4[T]-5[T]-6[T]-7-8-11[T])



INFINIMENT
VANILLE DE MADAGASCAR
Madagascar Vanilla
马达加斯加香草
(1[T]-3-4[T]-5[T]-6[T]-7-8-11[T])



INFINIMENT PRALINÉ
NOISETTE
Hazelnut Praline &
Crispy Praline
酥脆榛果
(1[T]-3-4[T]-5[T]-6[T]-7-8-11[T])



INFINIMENT
FRAMBOISE
Raspberry & Candied
Raspberry
红莓
(1[T]-3-4[T]-5[T]-6[T]-7-8-11[T])



INFINIMENT
FRUIT DE LA PASSION
Passion Fruit & Candied Passion Fruit
百香果
(1[T]-3-4[T]-5[T]-6[T]-7-8-11[T])

COLLECTION LES ADORABLES
限定系列



JARDIN PERANAKAN
Pandan & Kaya
斑斓与咖椰
(1[T]-3-4[T]-5[T]-6[T]-7-8-11[T])



ANTIGONE
Fig & Rose
无花果与玫瑰
(1[T]-3-4[T]-5[T]-6[T]-7-8-11[T])



CHADO
Matcha Green Tea & Yuzu
抹茶与柚子
(1[T]-3-4[T]-5[T]-6[T]-7-8-11[T])



ÉCLIPSE
Manjari 64% Grand Cru Dark Chocolate &
Juniper Berries
曼特尼 64%黑巧克力与杜松子
(1[T]-3-4[T]-5[T]-6[T]-7-8-11[T])



INFINIMENT NOIX DE COCO
Coconut
椰子
(1[T]-3-4[T]-5[T]-6[T]-7-8-11[T])



JARDIN D'ALEP
Belize Pure Origin Dark Chocolate 64%,
Pumpkin Seeds & Zaatar
伯利兹64%黑巧克力, 南瓜籽与扎塔
(1[T]-3-4[T]-5[T]-6[T]-7-8-11[T])



ONDE
Mango & Passion Fruit
芒果与百香果
(1[T]-3-4[T]-5[T]-6[T]-7-8-11[T])



SYLVIA
Chestnut & Blueberry
栗子与蓝莓
(1[T]-3-4[T]-5[T]-6[T]-7-8-11[T])