

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



PIERRE HERMÉ
PARIS

COLLECTION INFINIMENT®

无尽系列



INFINIMENT
CARAMEL
Salted Butter Caramel
咸奶油焦糖
(1st · 3 · 5th · 6th · 7 · 8 · 11th)



INFINIMENT PRALINÉ
PISTACHE
Pistachio Praline
开心果
(1st · 3 · 5th · 6th · 7 · 8 · 10th · 11th)



ISPAHAN
Rose, lychee &
Raspberry
玫瑰荔枝红莓
(1st · 3 · 5th · 6th · 7 · 8 · 11th)



MOGADOR
Milk Chocolate &
Passion Fruit
牛奶巧克力与百香果
(1st · 3 · 5th · 6th · 7 · 8 · 11th)



INFINIMENT CHOCOLAT
PURE ORIGINE BRÉSIL
PLANTATION PAINEIRAS
Chocolate,
Paineiras Plantation
巴西黑巧克力
(1st · 3 · 5th · 6th · 7 · 8 · 11th)



INFINIMENT VANILLE
DE MADAGASCAR
Madagascar Vanilla
马达加斯加香草
(1st · 3 · 5th · 6th · 7 · 8 · 11th)



PLAISIR SUCRÉ
Milk Chocolate &
Flaky Praline
牛奶巧克力千层酥
(1 · 3 · 5th · 6th · 7 · 8 · 11th)



ARYA
Pistachio &
Orange Blossom
开心果橙花
(1st · 3 · 4th · 5th · 6th · 7 · 8 · 10th · 11th)



INFINIMENT
PRALINÉ NOISETTE
Hazelnut Praline &
Crunchy Hazelnut
酥脆榛果
(1st · 3 · 5th · 6th · 7 · 8 · 11th)



INFINIMENT
FRAMBOISE
Raspberry &
Candied Raspberry
红莓
(1st · 3 · 5th · 6th · 7 · 8 · 11th)



OIÉA
Tomato Leaf &
Black Olive
番茄叶乌榄
(1st · 3 · 4th · 5th · 6th · 7 · 8 · 11th)



JARDIN DE GODOT
Lime & Tarragon
青柠龙蒿
(1st · 3 · 4th · 5th · 6th · 7 · 8 · 11th)



INFINIMENT
FRUIT DE LA PASSION
Passion Fruit &
Candied Passion Fruit
百香果
(1st · 3 · 5th · 6th · 7 · 8 · 11th)



INFINIMENT
ABRICOT
Apricot
杏桃
(1st · 3 · 4th · 5th · 6th · 7 · 8 · 11th · 12th)



JARDIN EN SICILE
Orange & Basil Flower
橙子罗勒花
(1st · 3 · 4th · 5th · 6th · 7 · 8 · 11th)



INDULGENCE
Fresh Mint & Peas
薄荷豌豆
(1st · 3 · 4th · 5th · 6th · 7 · 8 · 11th)



INFINIMENT GRIOTTE
Morello Cherry
莫雷洛樱桃
(1st · 3 · 4th · 5th · 6th · 7 · 8 · 11th)



VELOUTÉ INFINIMENT
FRAISE
Yoghurt & Candied
Strawberry
酸奶红莓
(1st · 3 · 4th · 5th · 6th · 7 · 8 · 11th)