



MAISON PERROTTE

World Champion Preserves

Maison Perrotte was founded by Stéphane Perrotte, World Champion Jam Maker and Meilleur Confiturier de France. His preserves - crafted with 62% fruit - are made in small batches using traditional copper cauldrons, with no additives. Each recipe highlights fruit at its peak, delivering authentic flavor, vibrant color, and refined texture that have made his work a benchmark for luxury and fine dining worldwide.

Alongside the classic range of fruit preserves, Maison Perrotte offers tailored solutions for hospitality. Custom labels are available at a low minimum order, and bespoke recipes can be developed directly with Stéphane, giving clients an exclusive creation and a true signature touch.

The collection is available in three versatile sizes: 1 oz jars for breakfast service and amenities, 7.4 oz jars for retail or table presentation, and 33.5 oz jars for kitchen use and banquets. All flavors can be produced across these formats, making it easy to adapt to every need while maintaining the same artisanal quality.



The Reserve



APRICOT PRESERVES

Sizes: 1oz, 7.4oz & 33.5oz



STRAWBERRY PRESERVES

Sizes: 1oz, 7.4oz & 33.5oz



RASPBERRY PRESERVES

Sizes: 1oz, 7.4oz & 33.5oz



BLUEBERRY PRESERVES

Sizes: 1oz, 7.4oz & 33.5oz



ORANGE PRESERVES

Sizes: 1oz, 7.4oz & 33.5oz



ACACIA HONEY

Origin: France



Apricot & Honey

GOURMET

The Terroir

MIRABELLE PLUM PRESERVES

Golden and delicately sweet, it shines at brunch with pancakes, waffles, or croissants. Great for cheese boards, or brushed as a glaze on roasted chicken or pork tenderloin.

MANGO PASSION PRESERVES



Bright and tropical, perfect as a cheesecake or ice cream topping. Works beautifully with grilled shrimp or salmon. A fun brunch option to serve alongside waffles or crepes.

FIG PRESERVES

Rich and naturally sweet, a classic pairing with cheese on charcuterie boards. Excellent as a topping for flatbreads with prosciutto and arugula, or swirled into Greek yogurt.

RHUBARB PRESERVES



Tart and refreshing, a natural fit on toast. Delicious layered into parfaits, over vanilla ice cream, or baked into crisps and crumbles. Also a great accompaniment to pork chops.

BLACKCURRANT PRESERVES



Bold and tangy, it complements roast duck or lamb chops, and adds depth to barbecue glazes. It also makes an elegant topping for cheesecakes, or can be mixed into cocktails.

BLACK CHERRY PRESERVES



Sweet and slightly tangy, ideal for pairing with chocolate desserts. A great match for cheese boards with sharp cheddar or goat cheese, or used as a glaze on grilled meats.

