



DREAM GOURMET SUPPLY



DREAM GOURMET SUPPLY IS A COMPANY SPECIALIZING IN THE DISTRIBUTION OF HIGH-END FRENCH GOURMET PRODUCTS TO THE UNITED STATES.

WE SELECT EXCEPTIONAL BRANDS, COMBINING ARTISANAL EXPERTISE, PREMIUM QUALITY, AND A STRONG FRENCH IDENTITY, FOR DELICATESSEN, RESTAURANTS, AND SPECIALTY DISTRIBUTORS.

MAISON MARTEGALE
La Bottarga

A treasure of Mediterranean gastronomy, our Bottarga is a fine delicacy with an inimitable flavor! Our recipe, inherited from our family and artisanal know-how, is a well-kept secret, passed down through several generations, to offer

Our sea caviar offers a beautiful presence in the mouth, an inimitable texture. Maison Martegale, a family-owned establishment, is also the meeting place for all epicureans and enthusiasts of highly qualitative fine groceries. We are lovers of our land and ancestral traditions, which is why we offer a product of extreme gustatory richness. From fishing to the final tasting, every stage of production is meticulously respected.



WITH WAX



FOR RETAIL
SELLING BY PIECE – IN INDIVIDUAL BOWX / BAG

Size XS	90/100grs
Size S	120/130grs
Size M	160/170grs
Size L	190/200gr

FOR CATERING
SELLING BY KILOGRAM

Size S	8 pces per Kilogram
Size M	6 pces per Kilogram
Size L	5 pces per Kilogram

WITHOUT WAX



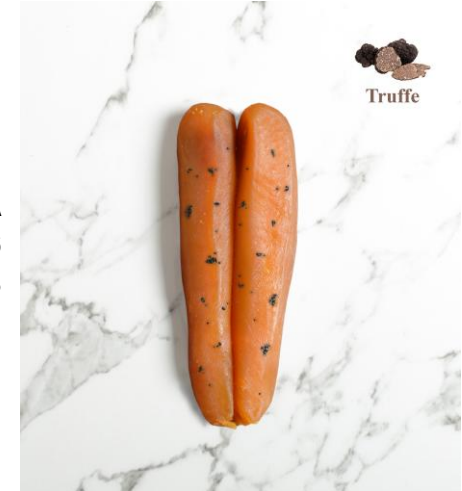
FOR RETAIL
SELLING BY PIECE – IN VACCUM BAG

Size XS	65/75 grs
Size S	100/110grs
Size M	125/135grs
Size L	160/170grs

FOR CATERING
SELLING BY KILOGRAM

Size S	9/10 pces per Kilogram
Size M	7/8 pces per Kilogram
Size L	6/7 pces per Kilogram

TRUFFLE BOTTARGA
Size 4/6
Size 6/8



ANCHOVY
- 50 Grs
- 110 Grs



BOTTARGA POWDER
50 Grs
100 Grs
500 Grs (For Catering/
Restaurant)

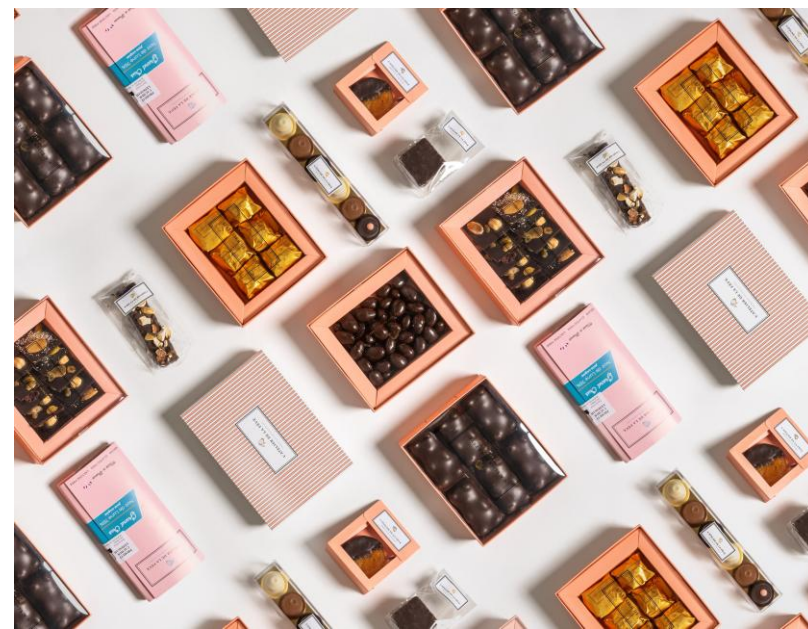




L'ATELIER DE LA FÈVE

CRÉATEUR DE DOUCEURS

100% VEGAN Explore our vegan chocolates from L'Atelier de la Fève, a gourmet experience that reflects our respect for animals and our precious planet. Let yourself be carried away by rich and subtle flavors, crafted from carefully selected beans and plant-based milk. Our milk chocolate range is based on the careful selection of hazelnut milk, offering unparalleled creamy smoothness. For our white chocolates, coconut milk adds a delicate and smooth note, making each tasting an exceptional experience. Immerse yourself in a reinvented approach to chocolate tasting, where passion and awareness combine to create unforgettable bliss. We are proud to exclusively offer 100% vegan chocolates and bars, inviting you to savor every piece while honoring your values and our precious ecosystem.





Item Number : A1
Black Almonds: Whole almonds coated in dark chocolate
200g



Item Number : A5
Black Hazelnut : Whole hazelnuts coated in dark chocolate
200g



Item Number : E1
250g Assorted Praline Box
Assorted box of dark chocolates filled with various handcrafted pralines



Item Number : A7
Black Florentins: Caramelized almonds coated in subtly salted dark chocolate
140g



Item Number : D2
Orangettes : Candied orange peel strips coated in dark chocolate
140g

Item Number : N4
Fruit-Flavored Teddy Bears Assortment coated in dark chocolate (Raspberry, Lemon, Coconut, Lychee, Peach, Strawberry)
6 Pieces



Item Number : N3
Assortment of Madagascar vanilla marshmallow teddy bears coated in three types of chocolate (dark, milk, and white parve)
6 pieces



Item Number : N1
Dark Chocolate Teddy Bear
Marshmallow teddy bear with Madagascar vanilla, coated in dark chocolate
10 Pieces



Item Number : B2
Box of 24 gourmet handcrafted chocolates, an assortment of different varieties of pralines, ganaches, caramels, and marzipan coated in dark chocolate.



Item Number : DT
Dubai Chocolate Tablet - Pistachio praline and crispy Kadaif in a dark chocolate shell
70g



A unique recipe, like a gift from heaven, carefully selected ingredients, 100% handcrafted production, years of fine-tuning to finally obtain a product that is both unique and authentic: Tava Hada Pipelta harissa – "better a good hot pepper than a big bowl of squash" in Aramaic – will delight your taste buds while enhancing each of your dishes.

One of the differences between artisanal and industrial harissa lies in the grainy, pasty texture that reveals the artisanal process. In artisanal harissa, you can distinguish the fine particles of chili pepper, which have been processed whole, along with garlic and other spices, while industrially produced harissa has a much smoother and more homogeneous texture.



HARISSA
PRESTIGE
90G



SWEET
HARISSA
90G



CANDDIED LEMON
CREAM WITH
HARISSA
PRESTIGE
90G



SUN-DRIED
TOMATO CREAM &
HARISSA
90G



BLACK OLIVIE
CREAM & HARISSA
90GR



SMOKED HARISSA
90GR



PACKED BY CARTON OF 6 PCES

DREAM GOURMET SUPPLY

BROOKLYN, NY

dreamgourmetsupply@gmail.com

+1 (646) 203-5919